

# 2020 CAVALLO DI BATTAGLIA COLLINE PESCARESI PECORINO

*The Cavallo di Battaglia Pecorino wafts from the glass with beautiful aromas of yellow apple, ripe pear, dried chamomile, lime zest, green melon, citrus blossom and wet stones. There's a gorgeous textural roundness on the palate that's balanced by bright acidity. The savory finish leaves you wanting more.*

## **91 POINTS – JEB DUNNUCK**

*Beautiful pear, citrus, and white flowers, as well as a touch of honeyed minerality, emerge from the 2020 Pecorino, a vibrant, refreshing, beautifully balanced white that's perfect for a hot summer day. 3/10/22.*

Denomination	Colline Pescaresi IGT
Area	Colline Pescaresi, Abruzzo
Exposure	South / east
Elevation	250 meters
Soil composition	Calcareous marl rich in white morainic and alluvial material
Farming	Integrated
Year planted	2004
Grape variety	100% Pecorino
Fermentation	Stainless steel tank
Cellar aging	Stainless steel tank for 4 months on fine lees
Alcohol	13.5 %
Production	280 cases

