2022 CAVALLO DI BATTAGLIA COLLINE PESCARESI PECORINO

90 POINTS – JEB DUNNUCK

Bright citrus, mint, dried herbs, and a touch of minerality all define the 2022 Pecorino, a medium-bodied, vibrant, refreshingly clean, classy white. 3/7/24

89 POINTS – THE WINE INDEPENDENT

The 2022 Cavallo di Battaglia Colline Pescaresi Pecorino features delicate notes of sea spray, lemon pastilles, and Granny Smith apples, with suggestions of wet slate and dried herbs. Medium-bodied, the palate is crisp and vibrant, with spicy green apple flavors and a chalky finish. 4/13/23

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.

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 210 cases



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