

## Pecorino d'Abruzzo DOP Pietra Majella 2019

SAQ Code:

Format: 750 ml

### DESCRIPTION

Presenting a deep straw yellow colour with golden highlights, this Pecorino d'Abruzzo offers to the nose a warm and complex bouquet with aromas of ripe fruit, white blossoms and hints of spice. On the palate, its full-bodied sapidity is beautifully balanced by a bright acidic backbone and an edgy minerality. A warm and balanced fruity finish ends with hints of peach, pear and lemon. Pairs beautifully with grilled, poached or stewed fish. Serving temperature: 14-16 ° C.

**Country:** Italy

**Color:** White

**Region:** Abruzzo

**Designation of origin:** Pecorino d'Abruzzo

**Regulated Designation:** DOP/DOC Denominazione di origine controllata / protetta

**Grape varieties:** Pecorino d'Abruzzo DOC 100%

**Degree of alcohol:** 13%

**Sugar content:** 4 g/L

**Serving Temperature:** From 8°C to 10°C

**Aging potential:** Ready to Drink

### PRODUCER

Cantina Miglianico

### AGENCY

Agile, Wine & Spirits

