

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

