

## Cantine Altavilla Pecorino

### Abruzzo, Italy



Cantine Altavilla is the latest brand introduced by the Dragani family. The vineyards are located on hills near the sea, which creates a favorable synergy for producing unique wines. The soil in the vineyards is a mix of clay and sand, and various herbs are planted throughout. Through both research and the favorable climatic factors, the indigenous varieties planted in this area of Ortona are able to produce a surprisingly high quality of wine. The grapes are grown without any use of chemicals, and the timing of harvest is carefully determined by the experience of the winemaker. The result is a collection of unique wines that are full of aromatics, and have a fresh taste on the palate.

### Tasting Notes

Straw yellow color with greenish reflections. Bouquet of tropical fruits. Medium-bodied with bright acidity. On the palate, fresh taste of minerals, honeydew melon, citrus, pear, and a touch of spicy saffron and crisp green apple.

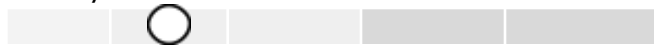
Body



Aroma



Acidity



Sweetness



### Technical Data

Production area:	Abruzzo Region
Appellation:	Terre di Chieti IGT
Vintage:	2022
Varietal:	Pecorino 100%
Vinification:	Maceration in cold press, and then vinification in steel tanks at controlled temperature.

### Food Pairing & Enjoyment

Pair this wine with appetizers, seafood, white meats, and cheeses of medium seasoning. For example, a spicy Thai chicken dish would be a great match. Serve at a temperature between 50-54°F.

Alcohol:	12.5 % Vol
Cellaring capacity:	Drink now