



MARSO

LOCATION:

Italy > Abruzzo
> Terre di Chieti IGP

VARIETY:

Pecorino

WINEMAKER:

Dario Bove



SCIENCE

ABV: 13%

SUGAR RATE: 3.5 g/L

TOTAL SO₂: 95 mg/L

TOTAL ACIDITY: 5.90 g/L

“Marso” Pecorino

EXPERIENCE

NAME: Pecorino is named after the word for sheep, Pecora. Shepherds tending their flocks high in the Apennine Mountains first discovered this wild grape, and the name gives honor to these mountain pioneers.

CHARACTER: Vibrant aromas of fresh cut flowers abound with citrus, stone, and tropical fruits. Great texture and density are perfectly balanced by acidity and structure. A subtle tart flavor of rhubarb adds to a lingering finish.

ENJOY WITH: Ideal with seafood and first courses, salads, white meats, goat and sheep cheeses medium firm to dry.

BEST RESULTS: Serve at 45-50° F, allow 5-10 minutes to open up in the glass.

EXPRESSION

FERMENTATION: A soft pressing, fermented in stainless steel with local yeast cultivated from estate vineyards.

ELEVAGE: The wine remains 2-3 months on the lees before bottling.

FINING AND FILTERING: Clarification with clay, cartridge filter - no animal products are used, vegan.

SULFUR: Addition of sulfur at vinification, minimal sulfur used at bottling when necessary.

SOURCE

FARMING: Sustainable and integrated farming with the propagation of natural predators of harmful insects and microorganisms.

LAND: 10 hectares with elevations between 500-700 feet a.s.l. South and southwest exposures, with compact calcareous clay leading to sandy loam soils at lower elevations.

VINE: 15-20 year old vines with a mixture of Abruzzese Pergola and Guyot.

HARVEST AND PRODUCTION: Hand-harvested estate fruit, 5,000 case production.

