



Fosso Corno

ORSO BIANCO Pecorino Abruzzo D.O.C.

Grape variety: 100% Pecorino Grapes.

History: the name Pecorino derives from the fact that the grapes of this vine ripen during the transhumance period (the seasonal migration of the flocks with their shepherds) and the sheep were attracted by the sweet clusters found in the vineyards along the way.

Harvest: the harvest usually takes place from the end of August to the beginning of September.

Vinification: the grapes are softly pressed immediately after being brought to the cellar.

A temperature-controlled fermentation in stainless steel tanks follows. The wine remains in steel until it is bottled.

Winemaker's notes: our Pecorino has a lively lemon-yellow color. Its bouquet's fruity and floral with pleasant and persistent mineral notes. On the palate it's fresh, fruity and of good structure.

Pairings: it pairs well with appetizers, light first courses like rice & fish, seafood like raw or lightly cooked seashells or grilled fish, grilled white meat.

Excellent as aperitif too.

You can try a curious pairing with sushi.

Ideal serving temperature: 10 °C

