



Poggio Anima

2020

'GABRIEL'

Pecorino | Abruzzo - Italy



VEGAN

Stats

Grapes: 100% Pecorino
Vineyard: Jasci & Marchesani's Monteodorisio Vineyard
Vine Age: Average: 18-years-old
Soil Type: Sandy marl over limestone
Viticulture: Conventional - dry-farmed
Fermentation: Inoculated – stainless-steel
Skin Contact: None
Aging: 4 months in stainless-steel
Alcohol: 12.5%
pH: 3.32
Total Acidity: 5.22 g/L
Total SO₂: 83 ppm
Total Production: 3,333 cases
UPC: 8032611770067

About

Pecorino is a very old grape but was only recently rediscovered and used for monovarietal wines. Named for the ancient tradition of herding sheep (Pecora is the Italian word for sheep), the Pecorino grape is one of the first to ripen and sheep are attracted to the fruit. Less than one mile from the cliffs descending into the Adriatic Sea sits an organically farmed vineyard perched on a steep slope planted with Montepulciano and Pecorino. This is the origin of this wine. The Pecorino was hand-harvested in early mid-September with a very high concentration of sugar, but also natural acidity.

The Pecorino is hand-harvested and destemmed with a gentle bladder press to tank. Fermentation occurred via a carefully selected strain of yeast and after four weeks in tank the wine is racked off of the gross lees and rests for another four months prior to bottling with just a slight sulfur addition.

Tasting Note

Pale straw yellow in color, almost golden. The bouquet is fruity and alive, with apricot blossom, lemongrass, acacia, sea spray and yellow apple notes. It is broad on the palate, with a bit of floral undertones and lemon zest overtones. The bright acid keeps the wine fresh and persistent.