



## Poggio Anima

2025

# 'GABRIEL'

*Pecorino | Abruzzo - Italy*

### Stats

**Grapes:** 100% Pecorino  
**Vineyard:** Montedorisio  
**Vine Age:** 21-years-old  
**Soil Type:** Sandy marl over limestone  
**Viticulture:** Conventional - dry-farmed  
**Fermentation:** Inoculated – stainless-steel  
**Skin Contact:** None  
**Aging:** 3 months in stainless-steel  
**Alcohol:** 12.5%  
**pH:** 3.3  
**Total Acidity:** 6.35 g/L  
**Total SO2:** 92 ppm  
**Total Production:** 5,000 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 the stunning Montedorisio vineyard perched on a steep slope planted with Montepulciano and Pecorino. With a focus on varietal freshness and typicity, this Pecorino is an easy-drinking yet serious single-vineyard wine.

The Pecorino was hand-harvested in early mid-September, with a very high concentration of sugar and natural acidity. The grapes were destemmed and gently pressed into stainless-steel tanks, then vinified off the skins at a controlled temperature of 14 degrees C. 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 three months prior to bottling with a slight sulfur addition, fining, and filtration.

### Tasting Note

The wine offers a concentrated nose of white peach, orange blossom, and lemongrass. Rounded in the mouth, the palate repeats the aromas with the addition of lemon zest and a lingering melon nuance. The bright acidity keeps the wine fresh and persistent.