



Poggio Anima

2019

'GABRIEL'

Pecorino | Terre di Chieti - Italy



ORGANIC



VEGAN

Stats

Grapes: 100% Pecorino
Vineyard: Jasci & Marchesani's Monteodorisio Vineyard
Vine Age: Average: 24-years-old
Soil Type: Sandy marl over limestone
Viticulture: Certified Organic
Fermentation: Native – stainless-steel
Skin Contact: None
Aging: 7 months in stainless-steel
Total Production: 3,000 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 an organically farmed vineyard perched on a steep slope planted with Montepulciano and Pecorino. This is the origin of this wine. 2019 was a vintage that just kept on repeating itself, intense heat, cool, repeat...add rain...repeat...finally in early/mid-September a welcome dry, warm but cool night, spell set in and the quality of the fruit was very, very high. 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. A small percentage of the skins were preserved and tossed back atop the juice and allowed to macerate for seven hours prior to being drained off.

Tasting Note

Bright straw. A concentrated nose of apricot blossom, lemongrass, acacia, sea spray and yellow apple. Rounded in the mouth, the wine repeats the floral notes on the palate but adds in white peach and a bit of lemon zest, with a lingering melon note. The bright acid keeps the wine fresh and persistent while the wine remains medium-bodied throughout.