



Poggio Anima

2024

'GABRIEL'

Pecorino | Abruzzo - Italy

Stats

Grapes: 100% Pecorino
Vineyard: Montedorisio
Vine Age: 20-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: 7 g/L
Total SO2: 104 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, but also natural acidity. It was 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 three months prior to bottling with a slight sulfur addition, fining, and filtration.

Tasting Note

Pale straw yellow with golden highlights, this Pecorino offers notes of citrus blossom, chamomile, sea breeze, and pear. Bright and textured, it finishes clean, vibrant, and savory with mineral depth.