

NATIVAE

Abruzzo Pecorino

NATIVAE Abruzzo Pecorino DOP is a wine obtained with spontaneous fermentation using the wild yeast hidden in the grape. Unfiltered and unclarified. This extraordinary wine made from 40 year old grapes cultivated with wisdom. This wine is our respect for the traditions of the native region. This is fine winemaking at its purest, most fundamental level.

Appellation

Denominazione di Origine Protetta DOP

Grape

100% Pecorino

Ageing

In cement tanks before bottling followed by 3 months in bottle

Closure

Natural cork

Organoleptic evaluation

This wine strikes your senses in all of its aspects beginning with its appearance. The aroma and palate are arresting, complex expressions that defy description or conversely, invite a myriad of words that can never quite get at everything that's going on. The end result is an amazingly complex and profound wine that can age for years. Bouquet of baking spice, baked apple, sweet citrus, full-bodied wine with a slightly rich, creamy mouth-feel and acidity.

