



Herbal scents such as rosemary, thyme, sage and peppermint go along with hints of yellow pulp fruit. A high acidity with a sapid and mineral ending enhances the taste. An average of 15,000 bottles are produced.

Culinary pairing: gnocchi with asparagus, bacon and crispy bread crumbs, chitarrina with broad beans, beans and Farindola Pecorino cheese, seafood risotto with bottarga. In autumn bruschette with liver and onion, fettuccine with porcini mushrooms and sausage, rabbit roll stuffed with radicchio and pomegranate sauce.

ARIES

Pecorino Colline Pescaresi IGP



Classification: Colline Pescaresi IGP
Production Area: Pianella - Loreto Aprutino
Grape Variety: Pecorino 100%
Soil: Loam-Clay
Altitude: 250 m.a.s.l.
Farming Method: Integrated Fight
Training Method: Pergola abruzzese and Cordon - Double Guyot
Year of Implantation: 2000 and 2011
Yield per Hectare: 14.000 kg per Ha
Harvest Period: August - September
Serving Temperature: 10°C

The grapes of our Pecorino come from one hectare of pergola abruzzese planted in 2000 on our estate of Pianella and from one hectare of cordon-double guyot in Loreto Aprutino planted in 2011. The grapes are hand picked in the first daylight and carried directly to the winery in small baskets. They are pressed softly and the must ferments under controlled temperature in stainless steel vats. When fermentation ends a small part of it is moved in 2009 French oak tonneaux for a short elevation of three months. At the end of February the wines are reassembled and bottled to continue aging for about two months.

SLOW WINE 2020 on Aries Pecorino Colline Pescaresi IGP 2018

The aromatic vivacity is held back by a fulfilling fresh and citric sip.

JAMES SUCKLING on Aries Pecorino Colline Pescaresi IGP 2018

There's a pretty herbal lift of green paprika to this white, as well juniper berries that highlight aromas of dust, citrus and loquat. Medium-bodied and quite racy on the palate with lemon-grass undertones. Drink now. 90 points

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