



*A unique white wine
from Abruzzo. A
phenomonal choice
for interesting whites.*



CERULLI SPINOZZI PECORINO "CORTALTO" COLLI APRUTINI IGT

Elevating the picturesque Abruzzi region through superior winemaking.

SOIL

Clay and sand.

PRODUCTION TECHNIQUE

This classic white from Abruzzo is made from the native Pecorino grape, which gets its name from the local sheep that love to snack on them. The wine is fermented in stainless steel. Fermentation lasts about a month and contrary to most whites, there is no malolactic fermentation. This is done to preserve the bright acidity which is key to this lovely wine. The wine then rests on the fine lees and is bottle aged for a minimum of two months.

BOUQUET

Subtle aromas of white flowers, peach, citrus.

TASTE

Crisp and well balanced on the palate with flavors of peach, apricot and orange. A hint of bitter almond on the lingering finish.

FOOD PAIRING

Ideal with fish and seafood, poultry, veal, pork, goat cheese; or simply as an aperitif.

ORIGIN

Colli Aprutini, Abruzzo, Italy

VARIETIES

100% Pecorino

ANALYSIS

Alcohol	13.0% Vol
Total Acidity	6.15 g/l

SIZE(S)

750ml 0 80516 26404 2

PACK(S)

750ml 6pk