



Ancient ceremonies were celebrated twice a year in autumn and spring, which represented the resting and perennial awakening periods of nature in the countryside, the "Celebration of Life", the strength and rebirth of which are symbolised by the ear of wheat. Cyclicality and regeneration are rites of passage that confirm the essential moments of life, such as that of the transhumance, during which herds of live-stock are moved along ancient pastoral tracks from hilly and mountain areas towards the coast in the winter season and back in the summer, feeding on "Pecorino" grapes along the way. Our Pecorino maintains the blonde colour of wheat, presenting a golden shade of yellow with sparkling highlights. Its bouquet is characteristic and bold, with persuasive fruity essences including tropical fruit, mango, melon, grapefruit and unique spicy notes, giving it a full, harmonious, sapid taste and a long persistence. A perfect accompaniment for delicate starters, pasta and rice dishes with white sauces, also with fish. To be served at 10°-12°C.



MARRAMIERO

IMPRESSED IN WINE

ABRUZZO D.O.C. PECORINO

750ML

GRAPES

Pecorino.

PRODUCTION AREA

Rosciano, Milano Estate.

TYPE OF TERRAIN

Deep, rich, slightly clayey.

TRAINING SYSTEM

Guyot.

FERMENTATION

In stainless steel barrels, after the skins come into contact with the cold must and soft pressing.

AGING

In stainless steel barrels and finally in bottles.

AGEING PERIOD IN MONTHS

4

ALCOHOL CONTENT

13% vol

FIRST YEAR OF PRODUCTION

2007

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MARRAMIERO PECORINO ABRUZZO 2024

Peaches, melon and white flowers on the nose of this fragrant white. It's medium-bodied with lively acidity to balance the fleshy, exotic fruit. Drink now.



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