



The winery, **Terre di Poggio**, is located in Poggiofiorito, a few kilometers from the Adriatic Sea. It is a territory with a strong vocation for wine production thanks to the optimum climate and soil conditions. The wines, which are of excellent quality, are the result of advanced wine producing technology and techniques implemented by the owner and oenologist. The history, climate and intrinsic characteristics of the land give these wines their personality and unique identity.

Coste Mancini – Pecorino

Classification:

I.G.T.

Grape Variety:

100% Pecorino

Cultivation Area:

The Chieti territory in southern Abruzzo

Altitude:

300 meters above sea level

Process:

The grapes are hand-picked with only the best being selected. They are then lightly pressed and undergo fermentation once the skins have been removed. The wine is gently fermented at a controlled temperature.

Tasting Notes:

This wine contains an amber color with hints of straw-yellow and greenish streaks. A complex, floral bouquet with notes of ripe fruit and a hint of apple. It has a mineral taste that is dry, fresh and well-balanced with notes of green apple.

Serving Suggestions:

Coste Mancini Pecorino is best served at around 46-50° F and can be enjoyed with shellfish, raw seafood, light cheeses with low fat content and antipasti.

