

MARCHESI DE CORDANO 'DIAMINE' PECORINO



APPELLATION

Loreto Aprutino, Abruzzo, Italy

VARIETALS

100% Pecorino

VINEYARDS

First planted in 1988, the Pecorino vines sit at south/south-east at an altitude of 208 meters above seal level. A spurred cordon vineyard with 3300 vines per hectare which allows the grapes to achieve maximum flavor.

VINIFICATION

Soft cold pressing in an inert environment, static decantation of the must and fermentation at a controlled temperature.

WINEMAKER'S NOTES

A lively yellow, straw-yellow color with greenish reflections in the glass. Intense and complex bouquet with hints of fresh and exotic fruits and yellow flowers. Full-bodied flavor with impactful notes of stone fruit and minerality. Great acidity and persistence on the finish.

FOOD PAIRING

Spaghetti alla Carbonara, Fried Calamari, Pad Thai or other similar Asian cuisines, Spring Rolls, Spinach and Ricotta Gnocchi, Shellfish, Chicken and Turkey dishes.



GLASSWARE

Universal White
Glass, Tulip Shaped
Glass



AGING

3 - 5 Years



DECANT

No Decanting



SERVE TEMP

45 - 50° F