



'Fecerunt' Pecorino Terre di Chieti PGI

[Facerunt, Latin, 3rd person *faciō* = to make, construct, fashion, frame, build, erect]

GRAPE: Pecorino

SOIL: Limestone

HARVEST: Manual in wooden boxes and in willow and cane baskets.

WINEMAKING: very limited skin contact, soft pressing

FERMENTATION: Fermentation is spontaneous, wild yeasts

REFINING: on fine lees in stainless steel tanks

Pecorino is a vine of uncertain origins, the object of attention by the sheep, from which perhaps the name originates. It was particularly widespread throughout the Abruzzo region before phylloxera. It was gradually abandoned to make way for more productive varieties such as Trebbiano. In ancient times, Romans considered central Italy very important for wine production, especially processed from this grape.

'Fecerunt' is a pale straw yellow wine with greenish reflections in the glass. Notes of elderberry, ripe fruit with hints of juicy pear. The acidity and flavors are balanced with the structure and softness.

PAIRING: Raw fish, cold cuts, risotto, farmyard animals, and medium-aged cheeses.