

Torre Zambra Colle Maggio Pecorino, Abruzzo

£14.99

Vintage: 2019

Bottle Size: 75cl

Alcohol %: 13%

Country: Italy

Description: The Pecorino is brilliant straw yellow with a subtle nose of citrus notes, lemon to the fore, and a crisp, balanced, truly lingering palate.

Cepages: Pecorino

Group: Italy

Sub group: Abruzzo

Colour: White

Closure: Cork

Producer: Cantina Torre Zambra

Website: <http://www.torrezambra.it>

Organic/Bio Status:

Food / cocktail match: This is the perfect wine to serve with "brodetto" fish soup, or with fresh cheeses.

Food / cocktail recipe:

Press

Awards

Other Info: Torre Zambra is one of the historic estates in Abruzzo. In this region more known for quantity than quality, the De Cerchio family is one of the benchmark estates dedicated to quality winemaking. They've long understood that the subregion Villamagna, 10 kilometers to the Adriatic and 20 kilometers from the mountains is perhaps the preeminent grape growing region in Abruzzo.

The De Cerchio family grows Montepulciano, Pecorino, Passerina and Trebbiano on its limestone and clay soils. It's southeast facing vineyards



benefit from Villamagna's hot days and cold nights giving the wines fragrance and color while retaining their firm, acidic backbone.

Torre Zambra endorses the philosophy of utilizing spontaneous fermentations to produce wines as transparent and natural as possible. Consistent with this minimal-intervention approach, they do not use barrique in the aging of their wines. Instead, they use a combination of cement and Tonneau which they believe expresses the unique terroir of Villamagna. As the family notes, "The wines are complex and thrilling, the the purest expressions of their place of origin."