



Ciao a tutti,

and I wish everyone a great week. One Italian word that not many know the meaning of (Italians as well to be honest), is "*transumanza*".

The word "*transumanza*" literally means "crossing the land" or "crossing earth" and it is an ancestral practice that stems from a deep knowledge of the environment and entails social practices and rituals related to the care, breeding, and training of animals and the management of natural resources. Herders move their herds from snow-covered ground in the highlands to greener pastures in the lowlands in the fall, and then back again in the spring and this tradition is particularly prominent in southern Italy, including regions like Abruzzo, Molise, Puglia, and parts of Sardinia and the Alpine area.

In **Abruzzo**, where we wine travel today it is more common than not to witness the course of life and nature and see large flocks of sheep moving from place to place while grazing the fresh grass. Thanks to this ancient practice that continues to be carried today, we are all fortunate to enjoy the fruits of the shepherds labor

and the sheep's fresh milk, in the form of *pecorino cheese* (although that is a word that has a thousand meanings, as you know in Italy most regions have their own version of pecorino cheese, for more info see below).

In spite of my love for pecorino cheese, today I wanted to talk about the other famous **Pecorino**, the grape and the wine(s) produced with it.

We are traveling to Nocciano (province of Pescara) to meet **Nestore Bosco** and his wife **Stefania** that lead the charge at **Nestore Bosco Winery** (*certified organic since 2018*).

The winery was funded in 1897 by Giovanni Bosco and the historical production was based on making traditional Montepulciano d'Abruzzo and FUN
FACT: Nestore Bosco Montepulciano d'Abruzzo was the first ever Montepulciano d'Abruzzo wine to be exported to the United States.

As I mentioned though, today it is about Pecorino and the delicious one that Nestore and Stefania Bosco produce around the hills of Pescara.

Please see below for all info about the 2024 Nestore Bosco Pecorino IGP Colline Pescaresi that just arrived as well as Pecorino at large.

2024 Nestore Bosco Pecorino Colline Pescaresi IGP **92 points James Suckling**

Ciro Pirone

P.S. Don't miss out the list of BIG BOTTLES below, the 2020 Brunellos in 1.5, 3 and 5 liters have arrived

P.S. Some great new wines are being added to our portfolio in April (visit www.pspglobalwines.com for more info)

- Cantine Tora from Benevento, Campania
- Curatolo Arini from Sicily
- Cantine Russo from Etna, Sicily
- Donne Fittipaldi from Bolgheri, Tuscany

- Federico Ferrero from Piedmont (new SKUs)
- Alturis from Friuli (new SKU)
- Also several new wines from France's Burgundy and Loire Valley, Spain's Rias Baixas and Rioja, Uruguay and more



Above: the wine museum at Nestore Bosco Winery



Linea Classica PECORINO

Colline Pescaresi Indicazione Geografica Protetta

Typology:	White
Classification:	I.G.P.
Region:	Abruzzo
Grape:	Pecorino 100%
Growing system:	Rows of vines
Soil:	Plebbly and calcareous
Yield per hectare:	110 Q/He
Harvest:	End of August
Wine-making:	Fermentation at cold controlled temperature in steel
Alcohol content:	13.00 % Vol.
Colour:	Vivid straw yellow
Bouquet:	Very intense with flavours of white flowers and citrus fruits
Taste:	Fresh and sapid, well balanced.
Serving Temperature:	8 - 10° C
Gastronomical Joinings:	Pasta with vegetables, fresh cheeses, fish meals



Score **Nestore Bosco Pecorino Terre d'Abruzzo 2024**

92

Wednesday, Feb 26, 2025

Color	White
Country	 Italy
Region	Abruzzo
Vintage	2024

Aromas of lemon curd, dried flowers and subtle cheese rind with a savory edge. Dense and medium-bodied with bright acidity and the same savory character to the fruit. Long and intense finish. Nicely done. Drink now.

2024 Nestore Bosco Pecorino IGP Colline Pescaresi 92pt James Suckling



The Queen grape of Abruzzo, Pecorino.

The interesting name seems to originate from the shepherders who ate the grapes while accompanying their flocks up and down the valleys in search of food. Pecorino is a very resistant, rustic variety but prefers cooler microclimates to warm ones and prefers clay-rich soils that are not too strong in lime content.

In Abruzzo, Pecorino is not usually macerated (unlike in the Marche) and the wines therefore lighter and fresher. In general, Pecorino wines are usually delicately herbal (sage, thyme, mint) with balsamic nuances to the crisp apples and pear aromas and flavors with medium body. Due to generally low productivity, the wines can be quite concentrated and high in alcohol (Extract from Native Wine Grapes of Italy by Ian D'Agata).

[Click HERE to listen to Nestore and Stefania Bosco \(in Italian\) and watch the beauty of Abruzzo](#)



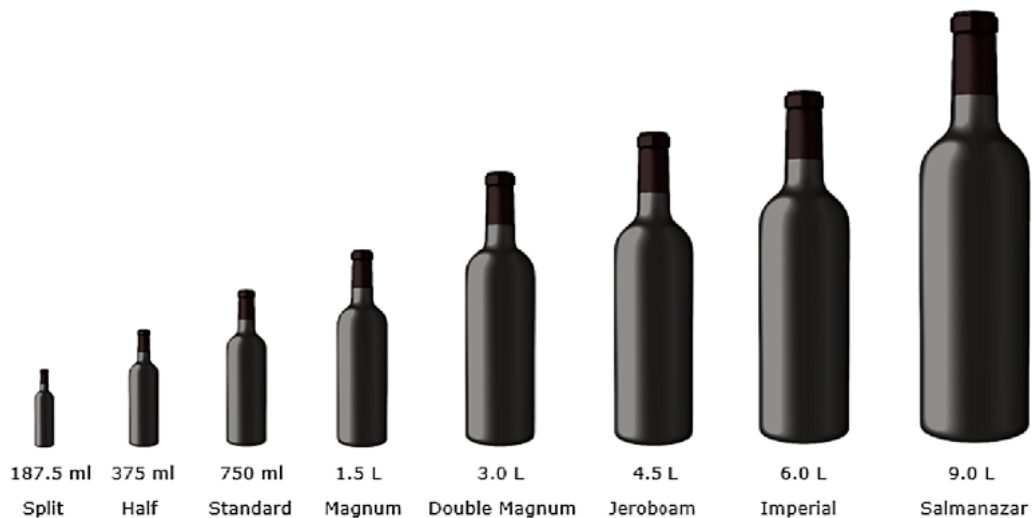
A list of Pecorino cheeses made in Italy

Molise	Pecorino di Capracotta, Pecorino del Sannio
Calabria	Pecorino del Monte Poro, Pecorino Calabrese, Pecori di Vezzano
Basilicata	Pecorino del Pollino
Campania	Pecorino Bagnolese, Pecorino di Carmasciano, Pecori di Laticauda, Casu ri pecora, Pecorino Campano
Sicily	Pecorino Pepato, Primusali
Sardinia	Pecorino di Nule, Pecorino di Osilo
Umbria	Pecorino di Norcia, Pecorino Umbro
Tuscany	Pecorino Senese, Pecorino di Pistoia, Pecorino Casentino, Pecorino del Parco di Migliarino-San Rosso Pecorino Massese, Pecorino Baccellone, Pecori Pisano, Pecorino di Pienza, Abbucciato Aretino
Apulia	Pecorino di Maglie, Pecorino Brindisino
Emilia-Romagna	Pecorino del Pastore, Pecorino dell'Appennino Reggiano, Pecorino di Palesio, Pecorino di Vergato
Piedmont	Pecorino di Bagnolo
Liguria	Pecorino di Malga
Marche	Pecorino in Botte
Veneto	Pecorino dei Berici, Pecorino Veneto
Lazio	Pecorino di Picinisco, Pecorino della Sabina, Pecorino Amatrice, Pecorino del Viterbese



THE BIG BOTTLES

- 2007 Il Moro di San Giovanni IGT Toscana **16bt** 1.5lt
- 2010 Il Moro di San Giovanni IGT Toscana **17bt** 1.5lt
- 2016 Tenuta di Trinoro 'Palazzi' Merlot **2bt** 1.5lt
- 2009 Tenuta di Trinoro Igt Toscana **1bt** 1.5lt
- 2017 La Dama Amarone della Valpolicella **5bt** 1.5lt
- 2018 La Dama Amarone della Valpolicella **5bt** 1.5lt
- 2017 La Dama Amarone della Valpolicella **1bt** 3ltr
- 2018 La Dama Amarone della Valpolicella **1bt** 3ltr
- 2019 La Dama Amarone della Valpolicella **2bt** 3ltr
- 2018 Innocenti Brunello di Montalcino **2bt** 1.5lt
- 2020 Innocenti Brunello di Montalcino **10bt** 1.5lt
- 2020 Innocenti Brunello di Montalcino **3bt** 3ltr
- 2017 Innocenti Brunello di Montalcino **3bt** 5ltr
- 2020 Innocenti Brunello di Montalcino **3bt** 5ltr



Questions or requests?

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