

PARIDE D'ANGELO

— AZIENDA AGRICOLA —

Pecorino

Igp Colline Pescaresi



Identity

Wine style: Igp Colline Pescaresi

Grape variety: 100% Pecorino

Production area: Abruzzo, Italy

Viticulture

Training system: Guyot

Altitude: 250–350 m a.s.l.

Soil: Medium-textured, limestone-rich

Average vine age: 10 years

Yield per hectare: 80 q/ha

Certification: Certified Organic Farming

Winemaking

Early harvest to preserve freshness and natural acidity.

Soft pressing of the grapes followed by temperature-controlled fermentation in stainless steel.

The wine ages in stainless steel on fine lees for several months, enhancing complexity and structure while maintaining aromatic precision and clarity.

Tasting Notes

Colour: bright straw yellow with greenish reflections.

Nose: intense and fragrant, with notes of citrus fruits, white-fleshed fruit, and aromatic herbs, supported by a pleasant mineral character.

Palate: dry, fresh, and well-balanced, with good structure and lively acidity leading to a long, clean, and savory finish.

Food Pairings

Pairs well with seafood dishes, shellfish, Mediterranean pasta dishes, and white meats.

Also suitable with fresh and semi-aged cheeses.



Certified Organic Viticulture

Alcohol: 13% vol

Serving temperature: 6–8 °C

