



La Tessa Pecorino Terre di Chieti IGT

Country:	Italy	Region:	Abruzzo
Type:	White	Varietal:	Pecorino
Format:	12 x 750ml		
	BC	AB	SK
	+440803		MB
	Speculative		

TASTING NOTES

Colour: Straw yellow colour with golden hues.

Aroma: Rounded, complex nose with hints of fruit, flowers and spices.

Taste: Good structure, full, soft and long-lasting persistent.

Food: All fish and seafood, but particularly raw dishes and shellfish. Also perfect with delicate meat-based dishes, vegetables and mild and medium cheeses. Excellent as an aperitif.

AWARDS & ACCOLADES

2021 ~ 92 Points. - Luca Maroni, Feb/2022

OTHER INFO

Produced in the heart of the province of Chieti, between the Maiella National Park and the Adriatic Sea. The terroir is hilly, with medium altitude of 230 metres above sea level, prevalently clay and limestone. Brief cold maceration of the pressed grapes; soft pressing and fermentation at controlled temperature in stainless steel tanks.



For more information, please contact International Cellars Inc.
200-1122 Mainland Street, Vancouver, BC V6B 5L1
604 689 5333 info@international-cellars.com
www.international-cellars.com