



La Tessa Pecorino Terre di Chieti IGT

Country:	Italy	Region:	Abruzzo
Type:	White	Varietal:	Pecorino
Format:	12 x 750ml		

BC	AB	SK	MB
+440803			
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

2025 ~ 96 Points. "The novelty and clarity of its olfactory diamond are marvelous. The fruit and floral notes shine with absolute oxidative integrity. The palate is then soft and harmonious, with aromatic hints of apricot in the aftertaste, yet still pure beforehand." - Luca Maroni, Jan/2026

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.



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