

## Pecorino Colline Pescaresi IGT Trabocchetto Talamonti

TALAMONTI

### The Producer:

The Talamonti winery was started in 2001 to exploit the unrealised potential of the Abruzzo region and has been very successful in doing so. The Pecorino grape has been around for many years but only recently has it been revived and developed into making wines of significance. Indeed in the vineyard census of 2000 there was only 87ha of this variety registered – a miniscule area, making it close to extinction. By 2010 there were 1,110ha. The name of the wine, Trabocchetto, does not refer to a medieval war machine but to a local fishing device consisting of a wooden platform attached to rocks with long arms stretching into the air with a large fishing net at the end – although it would certainly have resembled a medieval trebuchet.

### The Wine:

Grape(s): 100% Pecorino  
Area: From vineyards near the village of Loreto Aprutino in the province of Pescara in Abruzzo  
Av. age of the vines: 7 years  
Vine density: 5,000 vines per ha.  
Yield: 48 hl/ha  
Training System: Cordone Speronato  
Harvest: Manual harvest in early to mid September  
Vinification: After a soft pressing there is maceration for 6 hours at 8C. This is followed by 12 day fermentation at 16C in stainlesssteel vats. There is no malolactic fermentation.  
Ageing: Kept for 3 months in stainless steel vats, before release.

### Tasting Notes:

- A lovely soft rounded wine with a good weight on the palate and a lovely long slightly herby finish.
- This recently re-discovered grape variety shows the depth and diversity of Italy's vines and wines. A lovely soft rounded wine with a good weight on the palate and a lovely long slightly herby finish.

Code: 2053  
ABV: 13%  
Pack: 6\*75cl  
Vegan: Yes  
Vegetarian: Yes  
Closure: Cork  
Awards: DWWA 2023 silver 90pts

