
VALLEVO PECORINO D'ABRUZZO



Region: Abruzzo, Italy

Appellation: Pecorino D'Abruzzo DOC

Grapes: Pecorino

Farming: Conventional and non-certified organic

Age of vines: Planted in 2009

Altitude, Aspect & Soil Type: 150 M, N Facing, Clay

Typical Harvest Time: First half of September

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 5 months in stainless steel, on the lees

Finishing: Fined and filtered, no cold stabilization

Production: 3,700 bottles annually

Notes from Oliver:

Vallevo is a small co-operative winery in the Abruzzo region, near Chieti. Helmed by Gianni Pasquale, the wines of Vallevo are exactly right for everyday - flavorful, honest, well-made, and at a perfect price. In a sense this is an importer's highest achievement; it's pretty easy to find good wine at \$50 a bottle, but very difficult at less than \$10. I recommend all of Vallevo's offerings wholeheartedly.

'No, this is not the sheep cheese: the variety's curious name refers to shepherders who ate the grapes while accompanying their flocks...' Ian d'Agata. Pecorino is a grape variety that almost died out, and has been coming back into production in the last 20 years or so in the Marche and the Abruzzo. The wine is characterized by fresh acidity and very attractive aromas: '...usually delicately herbal (sage, thyme, mint) with balsamic nuances to the crisp apple and pear aromas and flavors...' (d'Agata again). It makes a great dry aperitif and matches a wide range of foods, especially seafood and vegetables.