

TRABOCCHETTO

Pecorino Colline Pescaresi
indicazione geografica tipica



The term Trabocchetto was selected for its historical importance to the Abruzzi's fishing tradition. According to local historians, the Trabocco (or Trabucco) was a fishing innovation imported from the Middle East with literature references dating back to the 18th century. These ancient fishing machines were quickly adopted throughout the Adriatic Coast. Built exclusively out of wood, the construction permitted fisherman to fish in the worst of weather conditions. The Trabocco is a wooden platform that stretches out to the sea and is anchored to large rocks. Long arms or antennas soar above and sustain an enormous net called "Trabocchetto". Such fishing machines were positioning to exploit the water currents and were considered to be extremely efficient in intercepting the flows of schools that move along the coast. The term was also applied to the most powerful weapon used by European armies in the Medieval period. These giant wooden catapults were used for centuries to assault fortresses and castles throughout Europe and greatly feared.

AREA OF PRODUCTION

Select vineyards located near the village of Loreto Aprutino in the Pecorino IGT area.

GRAPE VARIETIES

Pecorino 100%.

SOIL

Stony, calcareous, structured and drained. Altitude: 350 meters above sea level.

VINIFICATION

Following a selective hand harvest in mid-September, the grape stalks are removed and the subsequent crushed grapes undergo a cold maceration in stainless steel. A soft pressing follows. The clarified must is subsequently fermented with select yeast in temperature controlled stainless steel vats for 12 days at 16°C to preserve the natural 100% Pecorino fruit and inimitable freshness of the wine.

FLAVOURS

A brilliant pale straw color. A wonderful bouquet of white pulp fruit. Explosive flavors of ripe pear, renetta apple, ginestra flowers and jasmine accompanied by a gentle and refreshing acidity.

TOTAL PRODUCTION 13.000 bottles

Superb with gently grilled fish, vegetable tempura, oysters. Best enjoyed at 10°C.