

Colle Maggio

Pecorino · Abruzzo doc



Torre Zambra was one of the first Abruzzo wineries to wager on the renaissance of this heirloom vine. The real origins of Pecorino are a mystery, although legends say its name comes from the fact that in ancient times the vines growing on Abruzzo mountains were the favourite snack for sheeps (“pecora” in Italian). A number of researchers believe the cultivar to be related to “Greco”, of Greek origin, which later spread around the Campania region and other areas of southern Italy.

All Torre Zambra vineyards are located at about 200 metres of altitude on limestone and clay soils, with perfect south-east aspecting combined with per-hectare yield of 120 quintals to guarantee the tanginess and structure of the wines. The harvest, which takes place during the second ten days of September, ensures perfect ripeness and development of the clusters, bathed in sunshine for the highest number of hours a year.

Maceration at very low temperatures for 24 hours in steel tanks is followed by two months in concrete vats, and two in the bottle.

The Pecorino is brilliant straw yellow with a subtle nose of citrus notes, lemon to the fore, and a crisp, balanced, truly lingering palate.

This is the perfect wine to serve with “brodetto” fish soup, or with fresh cheeses. The more daring will want to see the effect on white meats and delicate first courses.

Designation: DOC Abruzzo

Varietal: 100% Pecorino

Training System: spurred cordon rows

Yield per Hectare: 120 quintals

Harvest Period: second ten days in September

Vinification: cold maceration; soft pressing of the skins

Fermentation: 20 days in stainless steel tanks at 13 - 16 °C

Ageing: on fine lees, in concrete vats for 2 months and in bottle for 2 months

Cellarability: 2 years

Bottles: 750 ml