

Caleo

Pecorino, IGT Terre di Chieti Caleo 2024



WHITE
STILL WINE



ITALY



ABRUZZO



SUITABLE
FOR VEGANS

TASTING NOTE

Straw yellow colour and intense perfume, lasting fruity bouquet. On the palate this wine is dry, soft and well balanced, due to its full body.

VITICULTURE

Fruit sourced from vineyards in the Terre di Chieti region of Abruzzo, Italy.

VINIFICATION

The must is not left on the skins to maintain the classic golden-colour. After soft-pressing the must is left to ferment for about 8-10 days at a low temperature between 15-17 °C. After the fermentation the wine is stored at 18-20 °C in special stainless-steel tanks until bottling.

FOOD MATCHING

Fish and mushrooms. Light pastas and salads.

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Pecorino (100%)
CLOSURE	Screw cap
SKU CODE	F9626124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Abruzzo
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
SKU	F9626124