JASCI & MARCHESANI · ITALY

Pecorino Terre d'Abruzzo, 2025

Terre d'Abruzzo IGT., Monteodorisio - Chieti, Abruzzo

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Pecorino	12.5%	2025 · 750 ml

STILL

Tasting notes

Appearance: Straw yellow. Nose: Fruity, with an earthy nuance. Palate: Dry, with a pleasant fruit character. Finish: Long-lasting flavour and aroma.

About the wine

Organically grown Pecorino from the hills around Vasto is vinified as a white wine, fermenting off the skins at a controlled 12–16°C. The grape's name is linked to pecora, sheep, and it had nearly vanished before growers revived it in the 1980s. Jasci & Marchesani received organic certification in 1978, among the first in Italy.

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	· Fish starters and seafood pasta; steamed fish, grilled prawns or lightly seasoned steamed clams. · Avoid: Very spicy dishes, sweet sauces and heavily charred red meat may overpower the wine.

Say it: Jasci & Marchesani: YAH-shee eh mar-keh-ZAH-nee; Pecorino: peh-ko-REE-no