PIEROTH

Pecorino d'Abruzzo DOC

Italy | Abruzzo Art. Nr. 62355

Wine Description

No, it’s nothing to do with the cheese. Pecorino is a native white grape of central Italy, said to take its name from the sheep (pecore) that once grazed the hillside vineyards. In Abruzzo it makes characterful whites like this dry Opilio Pecorino d’Abruzzo DOP.

The nose is fresh and precise, with lemon, crisp green apple and a savoury touch of herbs, followed by juicy grapefruit and exotic passion fruit. Subtle floral and gently spicy notes sit in the background, and with no oak involved, the fruit stays pure and vibrant.

On the palate it’s fuller and rounder than you might expect. The texture is creamy, the fruit is generous and juicy, and balanced freshness keeps everything lively, with a fine grip adding structure. Elegant, modern and full of flavour, it’s a great find for anyone who loves rich, fruit-driven whites. Serve well chilled at 8–10°C.

Food Pairing:

Delicious with grilled fish and seafood, from sea bass to garlicky prawns, and just as good with roast chicken or pork. Its herbal notes make it a natural match for pesto or herb-based pasta dishes, and it’s lovely alongside a creamy risotto or a fresh summer salad.



TECHNICAL DATA

VINTAGE:	2025	COUNTRY:	Italy
REGION:	Abruzzo	VOLUME:	0,75 L
STYLE:	Rich & Juicy	WINE TYPE:	White wine
VARIETAL:	Pecorino	SERVING TEMP:	cooled
ALLERGENS:	contains sulfites	AGING POTENTIAL:	to 2029