

PECORINO 'GIULIA'

Abruzzo, Italy

Cataldi Madonna

www.cataldimadonna.com

Method & Production

Espalier trellising of plantings in 2001 at 380 meters above sea level, vine density of 5,000 vines / hectare, yield is 80 q.li./hectare.
Cold maceration of the majority of the grapes. The wine rests on its lees in stainless steel for 3 months after fermentation until the wine is ready for bottling.

Tasting Notes

The nose has fragrant aromas of passion fruit and grapefruit. Lime, grapefruit, and fresh herbs, vibrant and juicy palate, very clean, with flavors of ripe melon, complimented by crisp acidity.

Food Matching

The Giulia makes a great aperitif or pairs beautifully with raw fish and shellfish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
CM0225	Pecorino 'Giulia'	Pecorino	2025	13.0%	Cork	6x0.75lt	No	No	No	No