



PECORINO 'SUPERGIULIA'

Abruzzo, Italy  
Cataldi Madonna



[www.cataldimadonna.com](http://www.cataldimadonna.com)

Method & Production

The Pecorino grapes for 'Supergiulia' are harvested from the best vineyards of Pecorino 'Giulia' which is approx 2.5 hectares, within the vineyards they do a second selection of the best quality fruit. After fermentation, the wine is aged in stainless steel tank for 18 months before bottling, 6 months of which is on the lees. 1 year bottle refinement before release.

Tasting Notes

The bouquet on the nose is very elegant with aromas of white flowers, grapefruit, lime and fresh herbs. On the palate it is fresh and juicy, confirming the aromas perceived on the nose, with a long lemony finish.

Food Matching

Ideal on its own, but also pairs well with fish crudo, seafood and crustaceans.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
CM0818	Pecorino 'Supergiulia'	Pecorino	2018	13.0%	Cork	6X0.75lt	No	No	Yes	No