

Caparrone Pecorino, IGT Colline Pescaresi



Producer: Azienda Agricola Contesa

Winemaker: Rocco Pasetti

Country of Origin: Italy

Region of Origin: Abruzzo

Grapes: Pecorino 100%

ABV: 12.5%

Case Size: 6x75cl

Vintage: 2015

Closure Type: Cork



The One-Liner

One of Italy's most interesting and increasingly fashionable varieties!

Tasting Note

Delicate floral, stone fruit and citrus aromas lead on to a palate with fresh peach notes backed by a textural minerality, nutty characters, and crisp acidity.

Producer Details

Rocco Pasetti's superbly sited 25 hectare estate lies in the heart of the Collectorvino district in the hills northwest of Pescara, recognised as one of the best vineyard zones in Abruzzo. His range of impeccably made, fruit-rich wines combines warm and generous flavours with stylish, eye-catching presentation. The Caparrone wines are modern and easy to drink, yet wines of real substance. The Contesa range, produced in tiny quantities from selected parcels of the best grapes on the estate, are bold, impressive versions of Abruzzo's local grapes, Montepulciano and the up-and-coming white variety Pecorino.

In The Vineyard

The Pecorino grapes are sourced from the district of Caparrone, in the hills west of Pescara.

In The Winery

Fermented in stainless steel and aged for 2 months on lees.

Awards & Press

2014 Vintage: 'The Wine Merchant Top 100' 2015 & Best Value White Trophy

2014 Vintage: DWWA 2015 - Bronze

2014 Vintage: "From a wine perspective, Central Italy's Abruzzo region is closely associated with its most famous red grape, Montepulciano. Rocco Pasetti does a fine line in that very wine style at his 25ha estate north west of Pescara. But it was his take on Abruzzo's rising-star white grape that wowed the Top 100 judges this year. In terms of winemaking, it's simplicity itself: the Pecorino grapes are sourced from the Caparrone district in the hills west of Pescara, pressed and then fermented in stainless steel and aged for two months on the lees. The wine is similarly uncomplicated, but in the best sense: a light, graceful easy drinker with plenty of character at a great price. Or, as the judges put it: "Deliciously pure apples and pears on the nose with a lovely light but juicy mouthfeel. This is excellent value for money!" " The Wine Merchant Top 100 2015, Judges Comments

Notes

Rocco Pasetti is one of Abruzzo's winemaking pioneers, and his wines are unquestionably amongst

Food Recommendations

Grilled fish or chicken dishes with roast peppers

the best in the region. The Caparrone range takes its name from the district, in the hills west of Pescara, where Rocco developed his estate. In local Abruzzo dialect the word also means 'stubborn' or 'hard-headed'. The label was designed by Rocco's daughter Perla.