

TERZINI PECORINO 2023

94pts Wine Pilot:

"Rest assured, we are going to hear a lot more about the Italian pecorino white grape. It's just so immediately friendly and downright drinkable. Already we are seeing more of the wine imported from Italy, and even some Aussie producers are on to it with plantings. The key is the grape's high sugar content which brings a lot of flavour with it. The Terzini pec (surely that will be its nickname here in Oz) is warm-hearted and textural with just a splash of fruit sweetness which opens up the food matching possibilities enormously. Summer fruits aplenty – melon, nectarine, yellow peach – on the bouquet with notes of mango skin, pear and citrus. In other words, there's a lot happening in the glass before your lips even touch the wine. Generosity is the key word across the nougat-rich, spicy palate which is nicely countered with a brightness of acidity. Love the savoury cut of lemon skin and touch of savouriness to finish. The name's pecorino. It's worth remembering."

TASTING NOTES

Colour: Crystalline pale yellow. Consistent

Bouquet: Bouquet is intense and complex

Palate: it shows white and yellow fruits, mineral and vegetal hints. Fragrant and fresh. It exhibits balance, persistence.

Food Pairing: first course: risotto, pasta, with fish. Cheese and white meat

Cellaring:

TECHNICAL DETAILS

Variety: 100% Pecorino

Vintage: 2023

Region: Abruzzo, Italy

Alcohol: 13.5%

Maturation: After inoculation with cultured yeasts, the wine ferments in stainless steel containers, then passes some four months in steel in contact with the fine lees before being bottled