ILLUMINATI

PECORINO 2018 (ABRUZZO)



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PECORINO 2018 (ABRUZZO)

— SEPT 2019



"Vivid straw-yellow. Lime, lemon and green apple on the fresh nose. Then flavors similar to the aromas, with hints of sage and minerals adding layers and interest. Nicely done." - I.D.

Pecorino is a white varietal that is indigenous to central Italy and Abruzzo. Pecorino, literally 'Little Sheep' is believed to be named so because a favourite treat for sheep. A wine of good longevity, Pecorino pairs well with soft sheep milk cheeses (such as Pecorino Romano) as well as simple preparations of fish and poultry.



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