

\$15.99

2014 Poggio Anima 'Gabriel' product-timed-pdf - Pecorino | Terre di Chieti IGT, Italy - Over-Delivers for Modest Price Point

Why We're Drinking It

Poggio Anima is designed to over-deliver for its modest price point! A collaboration between famed Brunello di Montalcino producer Riccardo Campinoti and his importer from Vine Street Imports, Ronnie Sanders, whose wines attract as much attention for what's on the label as what's in the bottle.

Pecorino is a grape of high importance to quality white wines of Abruzzo and Marche though it may not be as wellknown as Trebbiano or Verdicchio. Pecorino is a very old grape but was only recently rediscovered and used for monovarietal wines. Named for the ancient tradition of herding sheep (Pecora is the Italian word for sheep), the Pecorino grape is one of the first to ripen and sheep are attracted to the fruit. Less than one mile from the cliffs descending into the Adriatic Sea sits a vineyard perched on a steep slope planted with Montepulciano and Pecorino.

Tasting Notes

Bright straw. Fresh citrus, melon and pear with white flowers on the nose. The palate shows more density with notes of pear, apples and a welcome salty, lemon zest. It finishes richer than the previous vintage but still plenty of freshness and nerve.

VARIETAL

Other

APPELLATION

Abruzzo

ALCOHOL

12.50

SIZE

750ml

BLEND

Other

AGING/COOPERAGE

6 months in Stainless Steel

PRODUCTION

1,800 cases