HOUSE OF TOWNEND

Pecorino Noi Cento, Roxan

Price	£12.99
Code	PECO010

Not a cheese but a fine, characterful, irresistibly fresh, fruit-driven, elegant white wine from the Abruzzo hills where sheep (pecore) have roamed since time immemorial. If you are getting bored of your current tipple then try this - we like it a lot!

Tasting Notes:

A top-class example of an increasingly fashionable Italian grape variety. Full, crisp and dry with a bouquet of flowers and pleasing aftertaste of ripe citrus fruit and a good layer of minerality and freshness.



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Specification	
Vinification	Soft pressing and fermentation at 15 degrees. Ageing in steel
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Abruzzo
Type	White Wine
Grapes	Pecorino
Vintage	2024
Style	Dry
Body	Elegant, crisp and delicate
Producer	Casa Vinicola Roxan
Producer Overview	Roxan is located in the heart of Abruzzo, standing guard over the Pescara river valley, on a hill made up of layers of clay, sand and gravel soil.
Closure Type	Cork
Food Matches	A beautiful accompaniment to fish and fowl, especially game.
Press Comments	Brian Elliott, Daily Record, "Pecorino from Abruzzo in Central Italy is another of the previously little-known white wines produced from grape varieties returned from the (almost) dead by the country's skilled winemakers and by shrewd investment. This is a particularly good example of what pecorino does well, so enjoy its soft yet nicely textured apple and tropical fruit flavours (white peach perhaps) enlivened here by hints of green herbs and sherbet lemon acidity."