

Torre dei Beati Pecorino, "Giochermo Con i Fiori"

Appellation: Abruzzo DOC Type: White Wine Varietal: Pecorino 100%

Certified Organic

Giochermo Con i Fiori (We'll Play With Flowers) is a seriously, care-free delight made entirely of the native grape, Pecorino. The wine is begins with a gradual harvest, passing through the vineyards selecting only the ripe bunches. A traditional, non-intrusive vinification creates a wine which expresses Pecorino's fundamental characteristics — freshness, aromatic complexity, and a lovely balance of acidity, minerality, and alcohol.

Tasting Notes

Color: Straw yellow with light gold shades.

Bouquet: A fine and elegant nose of citrus and white flowers, rounded by hints of honey and vibrant herbal notes of sage, rosemary, and lavender.

Palate: Full in the mouth, Smoothly entering the mouth, where the zesty acidity and minerality move up the tasting balance giving a long, mouthwatering persistence.

Alcohol: 13.5-14.5% depending on the vintage

Serving Temperature: Chilled 12° C (54° F).

Pairing

Perfect pairing with creamy and fat dishes, like risotto, gnocchi with cheese sauce, fried fish, and medium-aged Pecorino cheese. Ideal with tomato-based ravioli or fondue with saffron.

Vineyard Notes

Production Area: From a 5 hectare vineyard in the Loreto Aprutino.

Elevation: 300 meters a.s.l.

Exposure: East, northeast.

Soil: Clay-limestone on a sandy sublayer.

Training System: Guyot.

Vine age: Vineyard was planted in 2005

Yield: 50 hl/ha.

Winemaking Notes

Vinification: Fermentation in 100% steel, with temperature control.

Maturation: Six-months "sur lies" in steel tanks.



Torre dei Beati is named for a detail of a 14th century fresco, which adorns the local church of Santa Maria in Piano. *In the representation of the Judgement* Day, the "Tower of the Blessed" ("Torre dei Beati") is the final goal of souls who have reached the afterlife. This parable of reaching for perfection inspired the aim of the winery at its inception in 1999. From the beginning, through careful selection in the vineyard and meticulous sorting at the winery, only the best native grapes would be allowed to reach the fermentor. The winery is owned and run by husband-andwife team Adrianna Galasso and Fausto Albanesi. Fausto's father-in-law, Rocco, planted the first Torre dei Beati vineyard in 1972 and handed over control in 1999. The couple quickly converted the estate to organic farming in 2000.