



Torre dei Beati Pecorino Giocheremo Con I Fiori

Overview

- A playful and expressive interpretation of Pecorino, Giocheremo con i Fiori (We'll play with flowers!) captures the varietal's natural vibrancy and floral soul. The nose opens with wild meadow flowers, lemon peel, and hints of ripe orchard fruit, unfolding into subtle herbal notes. On the palate it is crisp and energetic, with a refreshing acidity and a gently textured finish that adds depth and character. Bright, engaging, and food-friendly, it's a wine that celebrates spontaneity and the simple joy of sharing a table.

Appellation: Abruzzo DOC

Varietals: 100% Pecorino

Type: White, dry.

Winemaking and Vineyard Notes

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

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

Exposure: East, northeast.

Soil: Clay-limestone on a sandy sublayer.

Training System: Guyot.

Vine age: Vineyard was planted in 2005

Density: 5,500 vines/ha.

Yield: 50 hl/ha.

Tasting Notes

Color: Bright yellow.

Bouquet: Freshly cut honeydew, pear, Meyer lemon, with white flowers and mandarin orange notes.

Palate: Crisp orchard fruit, spring flowers, and subtle tropical notes. There is a zesty acidity and a delicious, light mineral finish.

Alcohol: 12.5% (varies with vintage).

Serving Suggestion: Serve at a temperature of 10°-12°C. (50°-54°F).

Food Pairing

Pasta with clams or with pancetta, seafood risotto, light fish plates, speck, light cheeses, crostini or crackers with mozzarella and anchovies.



Torre dei Beati is named for a 14th century fresco adorning the local church of Santa Maria in Piano. In the representation of Judgement Day, the "Tower of the Blessed" is the final goal of souls who have reached the afterlife. The parable of reaching for perfection inspired the winery's mission upon inception in 1999. Today owned and run by husband-and-wife team Adrianna Galasso and Fausto Albanesi, whose father-in-law, Rocco, planted their vineyard in 1972. The estate converted to organic farming in 2000 and today stands as a modern voice of Abruzzo tradition, crafting wines that are both authentic and quietly distinctive.