

# NIRO

## Pecorino

**COUNTRY** Italy  
**REGION** Abruzzo  
**GRAPES** Pecorino  
**APPELLATION** Terre di Chieti IGT

**NOTABLE**   
\$\$\$\$\$

### PRODUCER OVERVIEW

Born in the Abruzzo, Niro represents the ancient winemaking traditions of a region where vines date back to the Roman Empire. Nestled between the Adriatic Sea to the east and the Apennines Mountains to the west, the areas of Vasto and Crecchio offer the perfect climate for highlighting all the exceptional characteristics of the Montepulciano d'Abruzzo grape.

### DESCRIPTION

Born in the Abruzzo region, Niro represents the ancient winemaking traditions of a region where vines date back to the Roman Empire. Nestled between the Adriatic Sea to the east and the Apennines Mountains to the west, the areas of Vasto and Chieti offer the perfect climate for highlighting all the exceptional characteristics of Pecorino grape. Native to Italy, the Pecorino grape has been rediscovered in recent years. 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. When crafting Niro, only the best fruit is selected and vinified following traditional techniques forgotten by modern technology. Niro is a very powerful yet well-balanced Pecorino.

### VINIFICATION

Grapes are gently pressed, and then undergo a cryo-maceration process at 41°F, where the skins remain in contact with the must to extract all aromatic characteristics from the grapes. Fermentation takes place in temperature-controlled tanks.

### COLOR

Pale straw with greenish tint

### NOSE

Refreshing, with tropical fruit, sage and floral notes

### PALATE

Full-bodied with impressive structure, complexity and a lingering mineral finish

### ANALYSIS

Alcohol: 13

### BOTTLE SIZE

750 ml

### SERVING SUGGESTIONS

Perfect accompaniment to 4 white meats and cheeses. Also excellent well-chilled as an aperitif.

