

# Pecorino Civitas Lunaria Biodynamic 2018



## Region

The mountainous Abruzzo region of central Italy is situated halfway up the 'boot' neighbouring Marche to the north, Lazio to the west and Molise to the south east. Abruzzo is home to one DOCG - Montepulciano d'Abruzzo Colline Teramane, and three DOCs - Cerasuolo Montepulciano d'Abruzzo, Trebbiano d'Abruzzo and Controguerra. Abruzzo mostly produces wines from Montepulciano but also Sangiovese, Pecorino and Passerina as well as more international varietals such as Chardonnay.

## Producer

Cantina Orsogna is an award-winning Abruzzo cooperative specialising in native grapes of the region such as Montepulciano d'Abruzzo, Cococciola and Pecorino. Orsogna are committed to the biodynamic principles by which they make their wine and have many certified Demeter biodynamic wines. Under the brand Lunaria, they support the activities of the WWF LIFE Euroturtles project to protect turtles in the Mediterranean. The aim of the project is to improve the conservation status of the EU populations of two sea turtle priority species, the loggerhead turtle *Caretta Caretta* and the green turtle *Chelonia Mydas*.

## Tasting Notes

Not to be confused with the cheese, this wine takes its name from the Italian word 'pecora' meaning sheep. This is due to the fact that local sheep in the region would often eat the grapes whilst walking through the vineyards. This Pecorino is certified 'Demeter' biodynamic, this means that the vineyard has been subjected only to completely natural processes. Bright gold in colour with an aromatic nose. A soft and pleasant wine with aromas of citrus, ripe pear, peach and orange blossom. The palate is clean and rich with a pleasing mineral complexity and a long finish.

## Food

Partner with river fish, risottos, chicken dishes and vegetables.

## Technical Information

<b>Country</b>	Italy	<b>Dry/Sweet Style</b>	Off dry
<b>Region</b>	Abruzzo	<b>Alcohol Content</b>	13%
<b>Grape(s)</b>	Pecorino (100%)	<b>Closure Style</b>	Cork
<b>Type</b>	White	<b>Organic/Biodynamic</b>	Biodynamic
<b>Style</b>	Aromatic	<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> No
<b>Oaked Style</b>	Unoaked	<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> Yes <b>Vegan:</b> Yes
<b>Body Style</b>	Medium bodied		



Richmond House, 1 The Links  
Popham Close, Hanworth,  
Middlesex, TW13 6JE

Tel: 020 8744 5550  
Fax: 020 8744 5561

info@ellis-wines.co.uk  
www.ellisofrichmond.co.uk