

	Retail	Savings
\$17.99	\$20.00	10%

2016 Ausonia 'Machaon' Pecorino product-timed-pdf - Abruzzo, Italy - Award Winning Family Owned and Operated Winery

Why We're Drinking It

The origins of this organic micro-estate are deeply tied to the land and nature of Abruzzo. Winemaker Simone Binelli's father, an entomologist, discovered one day while walking through his son's soon-to-be vineyards a rare, beautiful butterfly—the *Euchloe ausonia*.

With his father's encouragement, Simone decided to name his winery Ausonia as a potent reminder that his new vine-growing pursuit should always be in harmony with the region's natural beauty. From the start, organic viticulture has been the rule at Ausonia; native grape varieties Montepulciano, Trebbiano and lesser-known Pecorino have pride of place—the symbiosis of native grape and native terroir being the ultimate goal

Tasting Notes

From the Winery:

Colour: straw yellow with golden highlights
Bouquet: citrus, hay, dried flowers, and anise
Taste: Mineral, harmonious, very persistent, fruity
Serving temperature: 10-12°C

VARIETAL
100% Abruzzo Pecorino
APPELLATION
Italy
ALCOHOL
14.00
SIZE
750ml
BLEND
100% Abruzzo Pecorino

The Story to Know

From the Winery:

The farm Ausonia is located in Atri, in Abruzzo, and consists of 12 hectares of vineyard and about 400 olive trees. The whole company, consisting of a single body, is located at 270 s.l.m protected to the West by the Gran Sasso and exposed to the East, to the positive effects of the Adriatic Sea. The farm applies a grape-growing attention to eco-sustainability, and in the course of 2013 has started the process of organic certification.

The farm is surrounded by vineyards, and is equipped with the most modern technology for the vinification of the grapes, to the aging and storage of wine, remaining firmly convinced that a great wine requires grapes of the highest quality and a great human commitment. The production of the wines come exclusively from grapes of the property, being the only way to have a tight control on the quality of the grapes.

Perfect Pairings

From the Winery:

Food matching: first courses with elaborate souces, white meat, cheese, fish and shellfish

