

# Zigzagando

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## Buglioni

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## Pecorino IGT Terre Di Chieti

**Location of vineyards:** Tollo.

**Grape variety:** 100% Pecorino, an early-ripening white grape variety native to central Italy.

**Soil type:** limestone-clay mix.

**Altitude:** 130 m above sea level.

**Age of vines:** 10 years old.

**Ageing process:** 6 months on the yeast in stainless steel tanks

**Alcohol content:** 14,0 % by volume

**Colour:** light straw-yellow with faint green highlights.

**Bouquet:** fruity aroma with citrus and tropical nuances, white peach, mango and sage that blend in a delicate taste of flowers.

**Taste:** A structured, seductive varietal from the intriguing native grape. Delightful balsamic notes and aromas of apples and pears. excellent body, intensity and persistence, ideal balance of mellowness and freshness.

**Food to serve with:** fish entrées, flavoured row fish, shell fish, all fish dishes. Excellent with fresh cheese or "Mozzarella cheeses"

