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Umani Ronchi Vellodoro Pecorino 2018

Abruzzo, Italy

You may know of Pecorino only as the piquant sheep milk cheese of Italy's Abruzzo region. The grape is also known as 'the grape of the sheep', reflective of the strong sheep presence in this area. Pecorino (the grape) had all but disappeared due to its low yields, but a few wineries, Umani Ronchi included, saw the unique qualities and potential in this historic grape and put resources into finding and replanting the variety. Umani Ronchi's Pecorino Project started in 2005, with the aim of removing Adriatic native varieties, like this one. These grapes come from Roseto degli Abruzzi, overlooking the Grand Sasso mountain, in the northern part of Chieti, and from deep clay / sandy soils. Fermented and aged on lees for a short time in stainless, this is ample with pine nuts, meyer lemon, wild melon, hints of bergamot, on a snappy, oily palate. Though the grape's inherent acidity is on the low end, this still feels fresh to the distinctly marine finish. A lovely representation of the grape and region.

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TASTED BY: TREVE RING

PRICES: BC 24.00 private wine shops

PRODUCER: UMANI RONCHI

DISTRIBUTORS: STILE BRANDS