

## LA PIUMA TERRE di CHIETI PECORINO IGT 2023



**\$19.99**

Rare and long-forgotten Abruzzo grape variety that is now being rediscovered.



Product Code:	4219	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Abruzzi	Volume:	750ml
Sub Region:	Terre di Chieti IGP	Alcohol:	12.0%
Style:	White	Grape:	100% Pecorino
Variety:	Pecorino		



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### TASTING NOTES

White wine made of a rare and long-forgotten Abruzzo grape variety that is now being rediscovered. A dry wine that is lighter than Chardonnay with less acidity than Sauvignon Blanc.

#### Winery notes (2023 Vintage)

"The La Piuma Pecorino Terre di Chieti 2023 is a delightful and refreshing white wine that hails from the Terre di Chieti region in Italy. It starts with sweet notes of apple and pear with hints of jasmine, lemon and some shy floral notes. All aromas lead to tastes with a touch of ripe nectarine and honey for a crisp, clean profile. This Pecorino pairs beautifully with light seafood dishes, fresh salads, and creamy cheeses. It is a true reflection of the Terre di Chieti's terroir, offering a taste of the region's vibrant and refreshing white wines."

#### 91/100 Sam Kim, Wine Orbit, November 2024 (2023 Vintage)

"Elegant and finely scented, the wine shows crunchy apple, lemongrass, dried herb and jasmine nuances on the nose. The palate is focused and linear, delivering finely flowing mouthfeel with crunchy acidity, making it mouth-watering and lingering."

# VINO FINO

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**89/100 Stephen Wong MW, The Real Review, February 2025** (2023 Vintage)

"From the Chieti subregion, just inland from Pescara on the east-coast of central Italy, pecorino was a relatively obscure native variety to the Marche and Abruzzo regions before its revival in the 1990s. Now recognised as one of the signature varieties of the region, it makes deliciously drinkable dry whites which are versatile with food.

A lightly musky, spicy nose with earthy minerality and ripe citrus flows into the generously flavoursome but light-bodied palate of ripe orange, lemon balm and waxy citrus rind. Fine-grained phenolics provide texture on the crisp finish. Open-knit, forward and accessible, this is easy to understand and enjoy right now for its freshness and up-front flavour."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch