

Quarmari 2023



The Pecorino Quarmari Ce is a special Pecorino biotype growing in the central part of our 3.8 hectares large Pecorino vineyard. Over the years, we realized that not all our Pecorino grapevines in the vineyard looked alike, and that those in the central part not only looked and behaved differently, but also always gave the best and most refined wine.

The Ce biotype comes from the five original mother plants identified back at the turn of the century in our property by Cristiana Tiberio, that had been surviving all but forgotten in the middle of a larger vineyard of Trebbiano Abruzzese. Importantly, this special biotype has the classic morphologic and behavioural features of the authentic Pecorino grape variety: small round leaves, very compact, tightly packed, elongated bunch with small wings, and very low yields (the Pecorino Quarmari Ce yields are always lowest both in term of grape berry numbers and berry weight). Its must always ferments the slowest, and its wine is at once powerful yet light on its feet, and is the most texturally interesting and deepest of all the Pecorino wines we have studied and made over the years.

The wine's name, Quarmari, is in honour of our beloved Pastore Abruzzese Quarmari. He sadly passed away in 2023. Always eager and happy to follow me around, he was the best companion and support system I could ever have hoped for, and had, during my long hours of work in the vineyards.

■ COLOUR

Deep straw yellow with gold nuances.

■ TASTING NOTES

Captivating aromas of ripe apricot, kiwi, pear, lemon oil, lime curd and sweet spices.

Creamy and rich on entry, more lifted in the middle.

Finishes long with harmonious acidity that extends the orchard and citrus fruit flavours..

■ ALCOHOL

14 % Vol

■ GRAPE VARIETY - BIOTYPE

100% massal selection Pecorino biotype Centrale

■ CATEGORY

Pecorino IGP

■ LOCALITY OF PRODUCTION

Cugnoli (PE)

■ TOTAL AREA

1 Ha – 2.47 acres

■ ALTITUDE

380 Metres a.s.l. – 1247 feet a.s.l.

■ SOIL COMPOSITION

Limestone, marly-clay.

■ VINE TRAINING SYSTEM

Guyot

■ AGE OF THE VINEYARD

23 years

■ DENSITY

3700 vines/Ha

■ WINE PRODUCTION Ha

30 Hl

■ HARVEST

End of August

■ VINIFICATION

No press, just free run juice.

■ ALCOHOLIC FERMENTATION

Indigenous yeasts, in stainless steel tank.

■ MALOLACTIC FERMENTATION

Not done.

■ BOTTLING

Unfined, unfiltered.

■ AGEING

In stainless steel tank and bottle for 10 months