



# HOUSE OF TOWNEND

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## Pecorino Noi Cento, Roxan

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<b>Usual Price</b>	£12.99
<b>Discount Price (inc. VAT)</b>	£11.49
<b>Code</b>	PECO010

Not a cheese but a fine, characterful, irresistibly fresh, fruit-driven, elegant white wine from the Abruzzo hills where sheep (pecore) have roamed since time immemorial. If you are getting bored of your current tittle then try this - we like it a lot!

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### Tasting Notes:

A top-class example of an increasingly fashionable Italian grape variety. Full, crisp and dry with a bouquet of flowers and pleasing aftertaste of ripe citrus fruit and a good layer of minerality and freshness.

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Specification	
<b>Vinification</b>	Soft pressing and fermentation at 15 degrees. Ageing in steel
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Italy
<b>Region</b>	Abruzzo
<b>Type</b>	White Wine
<b>Grapes</b>	Pecorino
<b>Vintage</b>	2024
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Casa Vinicola Roxan
<b>Producer Overview</b>	Roxan is located in the heart of Abruzzo, standing guard over the Pescara river valley, on a hill made up of layers of clay, sand and gravel soil.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	A beautiful accompaniment to fish and fowl, especially game.
<b>Press Comments</b>	Brian Elliott, Daily Record, "Pecorino from Abruzzo in Central Italy is another of the previously little-known white wines produced from grape varieties returned from the (almost) dead by the country's skilled winemakers and by shrewd investment. This is a particularly good example of what pecorino does well, so enjoy its soft yet nicely textured apple and tropical fruit flavours (white peach perhaps) enlivened here by hints of green herbs and sherbet lemon acidity."