



FRANCOLI U.S.A.



BECCO REALE PECORINO

The Di Carlo Family, winemakers since 1830, produces wines that boast important palmares.

In 2008 it was chosen as the exclusive partner of the Ferrari team and its products were selected by luxury car manufacturer Maserati for brand events on an international level.

REGION: Abruzzo

APPELLATION: IGP

VARIETAL: 100% Pecorino

ALCOHOL: 13%

WINEMAKING:

Soil Composition: Medium mixture, clayey

Vine Training Method: Abruzzo Pergola

Elevation: 1250 ft

Vine Exposure: South

Harvest Time: August - September

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 22 Days

Type of Aging Container: Stainless Steel

Length of Aging Before Bottling: 6 months

Months Length of Bottle Aging: 3 months

Organically Grown: Yes

Only Organic-Dynamic Energetic Vineyard in the world

AWARDS:

2023 Vintage Due Bicchieri Gambero Rosso

2023 Vintage 94 Points Luca Maroni

2022 Vintage Due Bicchieri Gambero Rosso

2022 Vintage 94 Points Luca Maroni

TASTING NOTES:

Complex and elegant nose, with notes of white pulp fruits and hints of sage and lavender. Fresh, mineral, and structured taste, excellently balanced.

What is Organic-Dynamic Energetic?

Organic-Dynamic Energetic farming is similar to biodynamic farming. This approach focuses on using manures and composts while avoiding the use of synthetic fertilizers, pesticides, and herbicides on the soil and plants. Becco Reale, however, goes beyond this approach by incorporating the use of colors to attract beneficial insects, birds, and bees.

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