



Giuseppe Savini
“Rondineto” Pecorino
 ABRUZZO (ITALY)

The winery began in 1949, in true artisan style, under the patronage of Vincenzo Savini, and was then developed by Vincenzo’s son, Giuseppe, who led it through both private and cooperative stages. After a number of years spent in a cooperative, Fattoria Giuseppe Savini has now gone back to its origins and is once again offering its traditional products directly to the consumer.

Grapes: 100% Pecorino

Viniculture: The fermentation, at controlled temperature (17°C) takes place over 12 days approximately. Stainless steel tanks fermentation with refining 3 months prior to bottle.

Alcohol: 12% vol.

Tasting Notes

Appearance: Luminous straw yellow

Nose: Floral with tree fruit notes.

Palate: Delicate apple and pear fruit balanced with citrus. Hints of honey with a fresh, mineral roundness.

Suggested Pairing: Seafood, pasta, risotto, white meats, mild cheeses such as Petite Basque

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Abruzzo Wine Region of Italy

Climate: With the Adriatic Sea on its eastern border and 65% of the terrain dominated by the Appennino range, the climate is variable from cool to wet in the higher inlands to warm and dry towards the Adriatic side.

Located 80 miles east of Rome and bordered by Marche and Lazio, the Abruzzo region is a hidden gem and mecca for quality value wines. The biggest wine growing area is located on the hills towards the Adriatic on rich argilla and limestone soil. In addition to Montepulciano and Sangiovese other prominent grapes are Pecorino, Trebbiano and Bombino Bianco.

Pecorino is a white varietal cultivated in the Marche, Tuscany, Umbria, and Abruzzo regions of Italy. Dry, mineral, with straw-yellow color, it has an elegant floral bouquet of acacia and jasmine. It was rumored to be extinct by the 20th century being replaced by Trebbiano. The 1990’s found a wave of interest and re-planting with great success.