**WINE & FOOD**

**2019 Fontefico "la canaglia" PECORINO SUPERIORE ABRUZZO D.O.C. Bianco BIO   
with wheat grits**

Dear wine lovers,

"Io bevo italiano." - "I drink Italian."

Today I would like to present you the 2019 "la canaglia" PECORINO SUPERIORE ABRUZZO D.O.C. Bianco BIO from the Fontefico Winery in Aburuzzen /Italy.

The winemakers are the brothers Nicola & Emanuele Altieri

Azienda Agricola Fontefico is an organic boutique winery overlooking the Gulf of Vasto, in the southernmost part of the Abruzzo coast. The estate comprises about 15 hectares of vineyards, where only autochthonous grape varieties such as Pecorino, Trebbiano and Montepulciano are cultivated. Fontefico is run by two brothers, Nicola and Emanuele Altieri, who have focused on uncompromising quality beyond the fashions of the moment since their beginnings more than twenty years ago. In fact, each wine comes from a single and specific vineyard, with unique and unrepeatable characteristics.Now we come to the tasting:

**Analytical data:**

👉 14.5 % vol.

👉 5.6 g/l acidity

👉 3,63 g/l sugar

Vinification: Soil: iron, sand, clay; Fermentation: 35 days;

Refinement/ageing: 6 months in steel tank

Description: Colour: GOLDEN. Aroma: Flower POWDER; Flavour: CRUSHY

Pecorino Superiore "la canaglia", is a full-bodied white wine with high minerality and freshness. Long-lasting citrus notes of grapefruit, sage and white flowers. It leaves a pleasant taste of almond in the mouth. This vineyard is small , with a very low yield despite a lot of attention. But with each harvest, you forgive it because it delivers a characteristic, crisp and wholesome wine. With this wine  you will be happy! That is why this is "la canaglia", "the rascal" of Fontefico.

Goes with: Italian antipasti, with whatever comes from the sea.

Goes well with fish, crustaceans, shellfish, seafood, white meat and beef carpaccio. Personally, we recommend this honourable Chardonnay from the Selection "SL" Old Vines with pheasant, which comes to the table in combination with celery, carrots and pear. We are happy to have this wine in our collection.

We bought the wild turkey at the specialist shop "Wilde Zeiten" by Sabine Krauß at the Viktualienmarkt in Munich - an excellent address for game meat, sauces and other delicacies.

The recipe is more suitable for advanced cooks, so only the preparation steps that characterise this recipe are mentioned and quantities are also not given for the ingredients.

The components of the dish are:

- Brown the wild turkey in the casserole with a lid in the oven at 175 °C for 45 minutes  and 10 minutes without a lid.

- As a garnish, durum wheat semolina. Sauté onions and chillies in olive oil and cook with the juices from the turkey. Leave to rest. Add spring onions + halved cherry tomatoes, dried cherries, mint and coriander and stir. Serve 2 minutes later.

For more tips on the wine and preparation, watch the video on Facebook at vinvinoweinergin, on YouTube at vinvinowein, on Instagram at vinvinowein.co.uk and on our website at [www.vinvinowein.de/videos/](http://www.vinvinowein.de/videos/).

Enjoy your meal!

Stay healthy and happy

Your vinvinowein team from Lehel

Ihr vinvinowein-Team aus dem Lehel

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