

# Valori's Abruzzo Pecorino DOC Bio

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This icon of Abruzzo, which is a real representation of excellence for the Valori firm, is brought to our tables by the company's patience in implementing organic viticulture, as well as the excellent chance to make the most of its production capacity.

A golden hue with greenish reflections, strongly expressed in its brilliance, confirming a broad and balanced freshness to the nose, an explosion of fresh fruit accompanies a minerality in the palate, which strengthens the overall impression.

This Pecorino Doc Bio conveys the values of a region and, most importantly, the courage to trust in a project of environmental conservation and eco-sustainability, starting with the first vintage in 2010.

As a consequence, we find in this Pecorino Doc both the essence of the terroir and the vitality of this company, as well as the wonderful and healthy authenticity of well-made products.

Our analysis focused mostly on the “crunchy” note of this organic Pecorino, which is complimented with a wonderfully acidic note typical of the somewhat early harvest of the grapes. We were curious to discover how long a white wine with this texture may endure over time.

Undoubtedly, the eye-catching packaging has drawn our attention, and this Pecorino’s innate virtues fully emerge when combined with fettuccine and a rabbit ragù.

## Company Profile

Chiamami quando piove – Valori is a modern and up-to-date winery, rooted in one of the best wine-making areas of Abruzzo, the Teramo Hills, where it stretches over 14 hectares between the villages of Sant’Omero and Controguerra. Founded by Luigi Valori in Sant’Omero in 1996, today it produces about 125,000 bottles a year for a total of 5 labels, including fresh wines and reserves, in which the native Abruzzi varieties predominate, with an important exception. Our view relies on the commitment to research and integrate skills, innovation and love for our land to promote innovative organic agriculture that combines the best of tradition and contemporary tech, to guarantee its customers healthy and safe products and safeguard the environment with the least polluting methods.

**Valori Srl | Società Agricola**

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