

A contemporary expression of Pecorino from the heart of Abruzzo

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Cantina Zaccagnini champions Abruzzo's winemaking with its Terre dell'Abate Pecorino. This wine embodies artisanal precision and innovation, reflecting the region's unique terroir. With growing international recognition for the Pecorino grape, Zaccagnini continues to bridge tradition and modernity, solidifying its reputation as a leading producer of high-quality Abruzzo wines.

In one of the most vocated areas of Abruzzo region, Cantina Zaccagnini has become a symbol of winemaking evolution and ambition. Founded in 1978 by Marcello Zaccagnini, the winery progressively transformed into a major player in the Italian wine scene. Its steady growth has been guided by a clear

entrepreneurial vision—combining artisanal precision, technological innovation and a strategic responsiveness to global market trends.

Today, **Zaccagnini produces six million bottles a year and exports to dozens of countries**, with UK, the US, Northern Europe and Canada representing key markets. Despite this global reach, the winery's identity remains deeply linked to its Abruzzo roots. From sustainable viticulture to environmentally conscious architecture and a diverse portfolio that speaks to both tradition and modernity, Zaccagnini is widely regarded as one of the most representative interpreters of Abruzzo's viticultural potential.

Among the white varieties that have recently gained international attention, **Pecorino has emerged as a flagship grape for the region**. Native to central Italy and historically associated with the Abruzzo and Marche hills, Pecorino has experienced a remarkable revival in the last two decades thanks to its naturally high acidity, aromatic intensity and excellent ageing potential. Its resilience in challenging climates and ability to reflect site-specific traits make it an ideal varietal for producers looking to express the uniqueness of Abruzzo's terroir.

Zaccagnini's Terre dell'Abate Pecorino encapsulates this philosophy with clarity and finesse. Produced from 100% Pecorino grapes grown in the province of Pescara, amid the scenic hills of Bolognano, the wine is a carefully balanced expression of varietal character and enological precision. The harvest usually takes place precociously. After soft pressing, the must undergoes cold static decantation and is fermented in stainless steel tanks at controlled temperatures, allowing the natural aromatic complexity of Pecorino to fully develop.

In the glass, the Terre dell'Abate Pecorino reveals a luminous straw-yellow color with golden highlights, signaling **freshness and vibrancy**. The nose opens with delicate floral notes

reminiscent of white blossoms, gradually giving way to a more defined aromatic core of citrus, white peach, and subtle hints of Mediterranean herbs. On the palate, it is clean, **linear and elegant**, with an enveloping mouthfeel sustained by a marked freshness and a distinct mineral edge.

This Pecorino stands out not only for its technical execution but for its ability to communicate a clear sense of place. It is a wine that **complements a wide range of dishes**—from seafood and grilled vegetables to light pasta and white meats—but also one that invites contemplation when tasted on its own. Through Terre dell'Abate Pecorino, Zaccagnini continues to build a bridge between tradition and innovation, confirming its role as a reference point for high-quality Abruzzo wines in the global market.

Key points

- **Zaccagnini's Pecorino showcases Abruzzo's winemaking evolution.**
- **Pecorino grape offers high acidity and aging potential.**
- **Terre dell'Abate Pecorino is elegant, fresh, and mineral.**
- **The wine pairs well with seafood, pasta, and white meats.**
- **Zaccagnini combines tradition with innovation in its wines.**



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