



## AZIENDA AGRICOLA AUSONIA

### Abruzzo Pecorino 'Machaon'

The origins of this organic micro-estate are deeply tied to the land and nature of Abruzzo. Winemaker Simone Binelli's father, an entomologist, discovered one day while walking through his son's soon-to-be vineyards a rare, beautiful butterfly—the *Euchloe ausonia*. With his father's encouragement, Simone decided to name his winery Ausonia as a potent reminder that his new vine-growing pursuit should always be in harmony with the region's natural beauty. From the start, organic viticulture has been the rule at Ausonia; native grape varieties Montepulciano, Trebbiano and lesser-known Pecorino have pride of place—the symbiosis of native grape and native terroir being the ultimate goal.



**WINERY:** Azienda Agricola Ausonia

**WINEMAKER:** Simone Binelli

**ESTABLISHED:** 1984

**REGION:** ITALIA • Abruzzo • Atri (Teramo)

**APPELLATION:** Abruzzo DOC

**BLEND:** 100% Pecorino

**VINEYARDS:** Estate hillside vineyards are cared for according to organic/biodynamic principles. Soils mix clay and limestone.

**AGE OF VINES:** 10-20 years

**WINEMAKING:** Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in temperature-controlled stainless steel tanks. Aged in tank. Malolactic conversion allowed. Bottled unfiltered.

**TASTING IMPRESSIONS:** Aromas of citrus fruit, dried flowers, light anise. Mineral, harmonious and juicy.

**PAIRING SUGGESTIONS:** Fresh fish or shellfish; white meats



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