

TALAMONTI

ABRUZZI, ITALY



TRABOCCHETTO

PECORINO SUPERIORE ABRUZZO
denominazione di origine controllata

Area of Production: Loreto Aprutino (PE)

Grape Varieties: Pecorino 100%

Soil: Limestone clay

Altitude: 300 meters above sea level

Training system: Guyot

Vineyard Planting Year: 2004-2011

Bottles produced: 60.000

Size: 750 ml

The term Trabocchetto was selected for its historical importance to the Abruzzi's fishing tradition. According to local historians, the Trabocco (or Trabucco) was a fishing innovation imported from the Middle East with literature references dating back to the 18th century. These ancient fishing machines were quickly adopted throughout the Adriatic Coast. Built exclusively out of wood, the construction permitted fisherman to fish in the worst of weather conditions. The Trabocco is a wooden platform that stretches out to the sea and is anchored to large rocks. Long arms or antennas soar above and sustain an enormous net called "Trabocchetto".

