



# Fecerunt

Once upon a time... in a farm, a resting place for pilgrims and transhumants, there was Gennarino the shepherd. His arrival was always anticipated by a cloud of dust. First the bells were heard, then the bleating of the sheep. The land holder's wife prepared him a sheltered bed for the night and the day after, in return, the shepherd always left some wool, milk or cheese to thank for the hospitality. The last time he also left his cape, and it is still preserved in case he decides to come back again.

The flocks of sheep and their shepherd stopped at the Fara farm searching for fresh water and a sheltered bed for the night. While the Abruzzese shepherd dogs were doing their job as shepherds, the transhumant addressed a prayer to St. Anthony in order to protect his flock from the dangerous wolf that was wandering around the fields. The farm was located on the Centurelle Montesecco track which was 155 Km long and the fourth for length among the five Tratturi (tracks) Regi. The path that runs in the province of L'Aquila is still well preserved with its own cultural, historical and landscape treasures. It crosses the precious production area of Navelli's DOP saffron, and then spills over the provinces of Pescara and Chieti where it reaches the Fabulas vineyards where different memories are kept.

APPELLATION	<b>PECORINO Terre di Chieti IGP</b>	TYPE	<b>WHITE WINE</b>	
GRAPES	Pecorino minimum 85%			
PRODUCTION AREA	Municipality of Pretoro 602 m a.s.l. The vineyards are located in the agricultural landscape of the Majella Park where the millennial presence of men has preserved of an agricultural biodiversity elsewhere disappeared.			
GRAPE ORIGINS	Vine of uncertain origins, whose grape are considered delicious by the sheep, from which perhaps the name originates. It was particularly widespread throughout the Abruzzo region before the appearance of phylloxera. It was gradually abandoned to make room for more productive varieties such as Trebbiano.			
IN THE VINEYARD	Fabulas vineyard is an element of great agronomic and naturalistic value. The sheeps provide the natural and smart control of native spontaneous flora and the natural fertilization bringing the animal spirit in the vineyard. Machining is minimized. From the location of the vineyards on one side of the mountain it is easy to understand that from a phytosanitary point of view the plants require little intervention and they are related only to the use of copper and sulfur.			
	SOIL	The soils are of medium mixture tending to calcareous and have retained their natural fertility thanks to the poor exploitation of the soil by man.		
	HARVESTING	Handpicked in wooden boxes and in willow and cane baskets.		
IN THE CELLAR	The cellar is equipped with crushing-destemming machines and manual presses. The grapes ferment in large wooden barrels and are aged in amphorae and barrique for several months without undergoing any sulfitation, and subjected to modifications linked to the micro-oxidations due to particular containers of clay and wood. They then age in the bottle, where a small quantity of sulphites is added.			
TASTING NOTES	SIGHT	Straw yellow colour with greenish hues.		
	NOSE	Elderberry and ripe fruit aromas with hints of pear.		
	MOUTH	The acidic vein and the sapidity (savory tasting) are balanced with structure and softness.		
THE SERVICE	FOOD PAIRINGS	Raw fish, salami, risotto, poultry and medium-aged cheeses.		
	TEMPERATURE	9-11°C		
CERTIFICATIONS	 Biodynamic Wine	 Biodiversity Friend	Vegetarian product	 Organic Wine