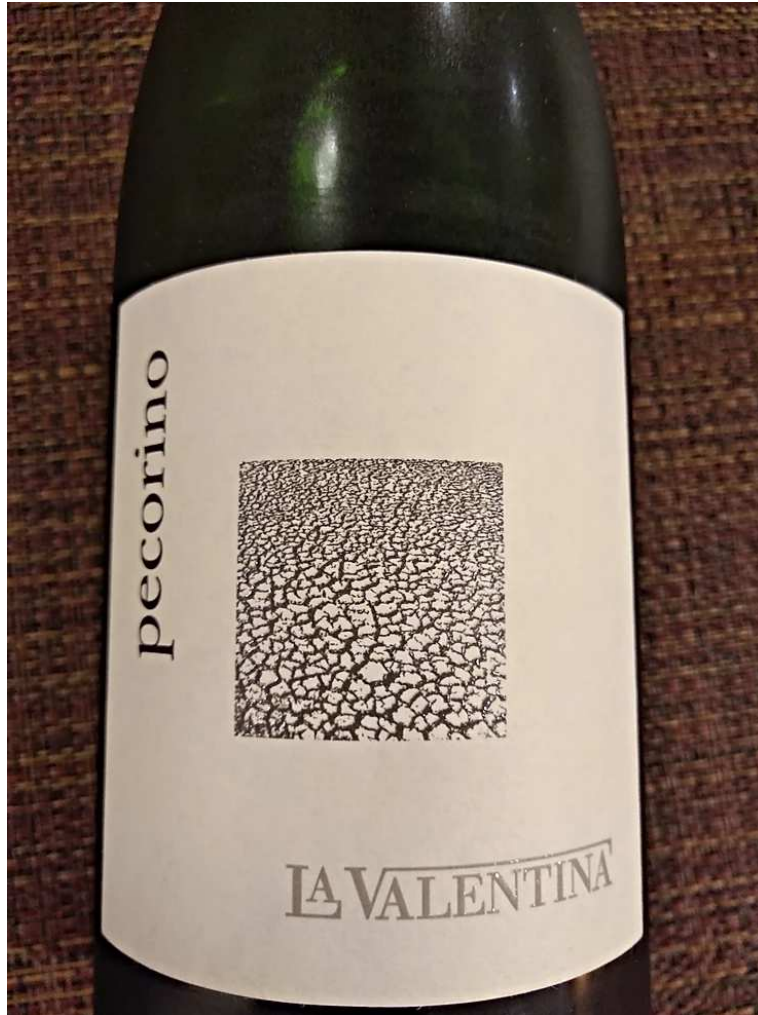


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## WINE REVIEW: 2018 La Valentina Pecorino, Pecorino Colline Pescaresi, IGT, Abruzzo, Italy (\$15)



by Andrew Chalk

[This wine](#) has a straw color. A reclusive nose of lemon, mandarin orange peel, and acacia. On the palate the fruits, especially the mandarin orange, are confirmed. Lots of minerality, medium-plus acid, a medium body, and a finish that is gone in an instant.

On a day when it was 'finish up what's in the fridge' I grilled a filet of cod, air-fried new potato, warmed a chilli-infused sauerkraut ('Spicy Rebel Red Kraut') that I bought in a farmer's market in Waco, sliced avocado, and added a handful of olives to pair with this wine. Kind of throwing it in at the deep end. It performed with aplomb! The fish was the easy part but the acid meant that it also handled the toughest match, the kraut, as well as the creamy asparagus and the well sautéed sweet potato.

A good value best served with food. Drink now.