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Abruzzo Wine Consortium Showcases Pecorino d’Abruzzo at Vinitaly 2026 Masterclass

International wine professionals gather in Verona as exports of Abruzzo white wines surge by more than 20% in recent years

Monday, March 30, 2026



The Abruzzo Wine Consortium is preparing for a prominent presence at Vinitaly, the international wine and spirits exhibition scheduled from April 12 to 15, 2026, in Verona. This annual event attracts producers, buyers, and wine professionals from around the

world, offering a platform for Italian regions to showcase their unique wines.

On Tuesday, April 14 at 2:30 PM, the Consorzio Vini d’Abruzzo will host a masterclass dedicated to Pecorino d’Abruzzo in Hall 12, Stand G5. The session is titled “Pecorino d’Abruzzo: the Energy of a Territory, the Legacy of a Pioneer.” The event aims to explore the identity, evolution, and vision behind one of Italy’s most celebrated white wines. The masterclass will combine technical analysis with storytelling to highlight the value of Pecorino d’Abruzzo and will include a tribute to Luigi Cataldi Madonna, recognized as a pioneer in the region’s wine industry.

Cristina Mercuri MW will lead the masterclass. Opening remarks will be delivered by Alessandro Nicodemi, President of Consorzio Vini Abruzzo, and Emanuele Imprudente, Vice President of the Abruzzo Region. Journalist Giorgio d’Orazio will also participate in the discussion. Several producers from Abruzzo are expected to attend and share their perspectives on Pecorino’s development and future.

The focus on Pecorino d’Abruzzo reflects growing international interest in this indigenous grape variety. Over recent years, exports of Abruzzo white wines have increased by more than 20%, with Pecorino accounting for a significant share of that growth. Producers attribute this success to the grape’s adaptability to local terroir and its distinctive aromatic profile.

Vinitaly remains one of the most important events for Italian wine regions seeking to expand their global reach. The Abruzzo Wine Consortium has used previous editions to introduce new vintages and connect with importers from key markets such as the United States, Germany, and Japan. In 2025, more than 35% of Abruzzo’s wine production was exported, according to data from the consortium.

This year’s masterclass is expected to draw attention not only from buyers but also from sommeliers and journalists interested in regional Italian wines. The tribute to Luigi Cataldi Madonna underscores his role in reviving Pecorino cultivation during the late 20th century when many local varieties faced decline due to changing agricultural practices.

The Consorzio Vini d’Abruzzo continues its mission to promote quality and authenticity among its member wineries. With more than 100 producers under its umbrella, the consortium supports research into sustainable viticulture and works closely with regional authorities to protect local grape varieties.

Vinitaly organizers anticipate strong attendance this year as international travel restrictions have eased compared to previous editions. The event will feature tastings, seminars, and networking opportunities across multiple halls at VeronaFiere.

For those interested in attending the Pecorino d’Abruzzo masterclass or learning more about Abruzzo wines at Vinitaly, information is available through official channels or directly at Hall 12, Stand G5 during the exhibition dates.