



**Ethos Offida Pecorino DOCG**  
**BIOLOGICAL AGRICULTURE**

Grapes	Pecorino (100%)
Production area	Montalto delle Marche
Altitude	349 mt above sea level
Soil type	Clayey soil
Vine training system	Guyot
Vineyard density	3.500 vines per hectare
Grape harvest	By hand with dry ice; last week of September
Vinification	Maceration pre-fermentation and fermentation in reduction
Refinement	Aging on the fine lees for 12 months with short aging in wood
Alcohol	14% vol.
Wine serving temperature	8° - 10 °C
Bottles for package	6

Straw yellow with greenish reflections, intense aroma with floral scents, ripe yellow fruit and good mineral notes.

Fresh in the mouth, of good taste and smell.

Recommended with: appetizers, main courses, cream cheese and seafood cuisine.

