

*nuances
vino
biologica
vegana
giallo paglierino luminoso
nendoline, bianche
di
fumar-
to. In
finito al naso si
noni impo-
nente e
prolunga-
no per
frutta.*



TENUTA MANNOCCHI

OFFIDA PECORINO DOCG AGRICOLTURA BIOLOGICA



Grapes	Pecorino (100%)
Production area	Montalto delle Marche
Altitude	349 mt sea level
Soil type	Clayey soil
Vine training system	Guyot
Vineyard density	3500 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 two months
Alcohol	14% vol
Wine serving temperature	8 - 10 degrees 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.