



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 vintage 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	13% vol.
Wine serving temperature	8° - 10°C
Bottles for package	6

Straw colour with golden flashes. It explodes on the nose with citrus and tropical scents such as passion fruit and mango, making it sophisticated and persuasive.

The freshness on the palate is balanced between softness and flavour.

Accompanies red pasta dishes and roast fish.

