

“ORO BIANCO” OFFIDA PECORINO DOCG

Data Sheet

The project of a grand wine that goes beyond the space and time of the imagination associated with the limited concept of white wines. For this it is bottled in black glass: not even light can age it, and for this its label is of wood, as its desire is to accompany right up to the emotion of drinking.

SIZE: 750ml

VINES: 100% Pecorino.

SOILS: Medium mixture tending to clayey between 300 and 350 metres above sea level in the municipality of Offida. Vineyards owned, planted and managed by our company. Production of grapes 65 q/ha

HARVEST TIME AND VINIFICATION: Hand picked in the first week of September, defined with maturation curves with 3 parameters: sugars, total acidity, ph. Thermo-conditioned white vinification: cold static decantation of the must, fermentation in new French barriques.

MATURATION: in barriques for at least 12 months **AGING:** in the bottle for about 5 months

SENSORY PROFILE: Golden adorned intense sensations of cereals, mango, quince apple and fresh almond, followed by deep brackish sensations; an explosive fresh-savoury pairing that streamlines and makes dynamic a structure of notable dimensions.

SERVING SUGGESTIONS: serving temperature 12-14°C with cold and warm seafood appetizers, with fresh or mature cheeses, with plain courses of pasta or with non-meaty tomato sauces, with white meats but above all with Mediterranean seafood even dishes of elaborate and sophisticated cuisine.

SHELF LIFE: 9 years approx.

MAIN ENOCHEMICAL VALUES: alcohol 13.5% vol., total acidity 7.7 g/l, volatile acidity 0.25 g/l, sugars: less than 3.5 g/l

