

Cultura Picena e Arte del Vino



OFFIDA PECORINO DOCG

Data Sheet

Produced from millenary grapevines in the Piceno region. Few grapevines in the world produce such high levels of sugar and organic acid: this unique factor characterizes the sensory profile of a wine rich in freshness and warmth in a synergy of rare pleasantness.

BLEND OF GRAPES: Pure Pecorino.

HARVESTING AND VINIFICATION: determined by 3-parameter maturation curve: sugar, total acidity, pH. Thermo-conditioned vinification process for white grapes: cold static decantation of the must, temperature-controlled fermentation at 16° in temperature reduced ambient.

MATURATION: in stainless-steel tanks for at least 6 months.

AGEING: in bottles for at least 5 months.

SENSORY PROFILE: straw yellow in colour with bright green hues, intense bouquet of fragrant white and yellow flowers, good intensity, dry on the palate, fragrant, acidic dominance, harmonious and warm, with the temperament of a great white wine capable of standing out like only a few can.

SERVING SUGGESTIONS: to be served chilled at a temperature of 12-14°C with hot and cold fish starter courses, pasta dishes, white meats and above all with rich Mediterranean seafood dishes.

SHELF LIFE: 6 years ca.

ANALYSIS DATA: Alc. cont. 13.5% vol.,
Total acidity from 6,8 to 7.2 g/., Volatile acidity from 0.15 to 40 g/l,
Glucose and Fructose: inf. to 4 g/l, Sulphur total from 60 to 90 mg/l

