

## Quiete Offida Pecorino DOCG

### Data Sheet

Unfiltered bottled wine to ensure maximum purity of the grape variety. Sensory profile that enjoys a lot of freshness and warmth in a synergy of unique pleasures.

**GRAPES:** Pure Pecorino.

**HARVESTING AND VINIFICATION:** determined by 3-parameter maturation curve: sugar, total acidity, pH. Vinification by means of oxygen-free pressing, static decantation of the must, addition of selected yeasts, temperature-controlled fermentation.

**MATURATION:** in stainless-steel tanks for 4 months with battonage technique on the must lees, static decanting of the wine for 2 months and successive unfiltered bottling.

**AGEING:** in bottles for approximately 5 months

**SENSORY PROFILE:** straw yellow colour with bright green hues, intense bouquet, fragrant on the palate with dominant acidity.

**SERVING SUGGESTIONS:** best served chilled at a temperature of 12°/14°, perfect with all types of Mediterranean fish dishes especially elaborate seafood cuisine.

**SHELF LIFE:** 6 years approx.

**ANALYSIS DATA:** Alc. cont. 13.5% vol.,  
Total acidity from 6,8 to 7,2 g/l, 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.

