



ORO BIANCO OFFIDA PECORINO D.O.C.G.

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.

Harvesting 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 Suggestion

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.

Analysis Data

Alcohol 13.5% vol., total acidity 7.7 g/l, volatile acidity 0.25 g/l, sugars: less than 3.5 g/l.