

# OFFIDA PECORINO BIO DOCG

## 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 Suggestion

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.

## 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.

DATA SHEET

