



QUIETE OFFIDA PECORINO BIO DOCG

Blend Of 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 Suggestion

Best served chilled at a temperature of 12°/14°, perfect with all types of Mediterranean fish dishes especially elaborate seafood cuisine.

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.