CANTINA OFFIDA

Falerio Pecorino Doc

Characteristics

Production Area:	Offida
Vineyard:	20 HA
Exposition:	Sud West
Altitude:	300 m
Type of soil:	Clay, Chalk
Grapes:	Pecorino
Fermentation:	In stainless steel tanks at controlled temperatures between 16-18°
Aging:	6 months in stainless steels
Alchool content:	13,50%

Aromatic wine with mineral tones and intense fruit. Full-bodied with depth and structure. The well-integrated acids maintain good balance and character.