



CANTINA OFFIDA

Offida DOCG Pecorino

Characteristics

Production Area:	Offida
Altitude:	300 m
Type of soil:	Clay
Grapes:	Pecorino
Training system:	Spurred cordon
Harvest:	Mid September
Fermentation:	In stainless steel tanks at controlled temperatures between 16-18°
Aging:	/
Refinement:	3 months in steel tanks and following 2/3 months in bottles
Alcohol content:	13.50%



White autochthonous grape, symbol of the Offida DOCG area. Pecorino grape gives rise to a very small production per unit: it is characterized by a small acinus with a thick skin and this is why the yield is very low. This great acidity grape, once grown in the mountains that surround Offida, has recently rediscovered new life, thanks to the passion of the winegrowers, who protected and kept growing it even in the new modern vineyards. Offida DOCG Pecorino expresses instant fresh sensations and intense citrus notes, that over the months tend to reduce to a certain sense of sweetness. The new vintage of Pecorino is put in the market (mandatorily, because of the DOCG production) around the first decade of April, the year after the harvest.