



CANTINA OFFIDA

# Offida DOCG Pecorino Il Montanaro Organic

## Characteristics

Production Area:	Offida
Altitude:	450 m
Type of soil:	Clay
Grapes:	Pecorino
Training system:	Spurred cordon
Harvest:	Early September
Fermentation:	In stainless steel tanks at controlled temperatures between 10-12°
Aging:	18 months in large barrels
Refinement:	6 months in bottle
Alcohol content:	14%



Pecorino is a grape that expresses its best side through ageing and Il Montanaro is the most authentic expression of it. Produced only in the best vintages, with selected and hand-picked grapes, it is vinified in small stainless steel tanks and aged in 5000 liters barrels for more than 1 year. It is lastly refined in bottles for about 6 months. In this Pecorino we experience exotic fruit notes evolving to more complex sensations like honey and vanilla. The high natural acidity of this Pecorino gives it a very good longevity.