



Offida DOCG Pecorino 2023

PRODUCTION FORM

DENOMINATION

Offida DOCG Pecorino

GEOGRAPHICAL LOCATION

Piceno zone

VINEYARD DIMENSION

1 hectare

VARIETY

Pecorino 100%

VINE TRAINING SYSTEM

Guyot

PRODUCTION PER HECTARE

9 tons

GRAPEHARVEST

By hand in small boxes.

VINIFICATION

Fermentation at controlled temperature in stainless steel.

REFINEMENT

Minimum 6 months in stainless steel tanks and minimum 2 months in the bottle

CHEMICAL ANALYSIS

Alcohol: 12,50% vol

Total acidity: 6,80 g/l

Volatile acidity: 0,24 g/l

PH: 3,25

Net dry extract: 26,70 g/l

Residual sugar: 0,70 g/l

Total sulfur dioxide: 102 g/l

ORGANOLEPTIC QUALITIES

Colour: straw yellow, brilliant and shining.

Bouquet: intense floral and ripe fruit fragrance.

Taste: good acidity, very juicy tasting and aromatic notes.

Matching food: fresh seafood and white meat dishes.