

PECORINO OFFIDA DOCG 'OFITHE'

2022 | White Wine



Italy, Marche

Moncaro

Case Size: 6

Straw-yellow in colour with vibrant greenish highlights, it shows typical aromas of Mediterranean Pecorino grape variety: apple, blackberry blossoms and dill. Frank, fragrant with a good complexity.

Vinification:

The grapes are rigorously selected and hand harvested from 5 to 15 year old vineyards. On arrival the winery, the bunches are de-stemmed. The free run must is then fermented in stainless steel tanks at controlled temperatures with selected cultured yeasts. It matures on the lees for 4 months in steel, then bottled in temperature-controlled storage.

Grape Varieties: Pecorino

Classification: DOCG | **ABV:** 13.5% | **Closure:** Natural Cork