



Vineyards

Growing area: the Marche, province of Ascoli Piceno.
Location: the area between the communes of Offida, Ripatransone and Acquaviva Picena.
Age: 5-15 years.
Soils: marine alluvial sedimentary origin with prevalence of clay in the inland areas and sand and rock by degrading towards the coast.
Aspect and elevation: south-east and north-west at 150-450 m.

Varieties and growing practices

Grapes: Pecorino.
Training system: guyot, double guyot and double arched cane.
Vineyard density: 3000-4000 vines per hectare.
Yield: 8 t. of grapes/ha with reduced bud load per vine.

Vinification

Harvest: hand-picking, with rigorous selection of the grapes.
Vinification: cryomaceration on the skins, gentle pressing, fermentation at controlled temperature with cultured yeasts.
Maturation: "sur lie" for 4 months in steel, then in bottle in temperature-controlled storage.

Cellaring

We recommend enjoying Pecorino while still youthful, although it can be appreciated up to many years from harvest, with some surprising and evolved qualities.

Alcool 13,50% vol.



straw-yellow colour with vibrant greenish highlights.



refined yet emphatic, with typical aromas of Mediterranean Pecorino grape variety: apple, blackberry blossoms and dill. Frank, fragrant with a good complexity.



refined yet emphatic, with typical aromas of Mediterranean Pecorino grape variety: apple, blackberry blossoms and dill. Frank, fragrant with a good complexity.



Its elegant and soft savouriness suggests to match it with seafood, both traditional and modern cuisine: from salads to spaghetti in white sauce, from fries to grilled fish. Excellent also with white meat.

Serving temperature
10/12° C.

