

- CANTINE DAL 1960 -

## OFFIDA PECORINO DOCG BIO

GRAPES VARIETY: Pecorino 100% TOTAL HECTARAGE AS VINEYARD: 35 TYPE OF SOIL: medium mix, predominantly argilliferous soil PLANTS DENSITY PER HECTARE: 3.000 CULTIVATION SYSTEM: espalier MEAN VINEYARD ALTITUDE IN METRES: 450 above sea level WINE PRODUCTION: soft pressing, fermentation and maturation at controlled temperature.

## ORGANOLEPTIC CHARACTERISTIC

COLOUR: straw yellow with greenish reflections FRAGRANCE: herbaceous and fruity notes; hints of peach and ripe fruit stand out FLAVOUR: pleasant freshness, well balanced with soft notes.

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