



CASTIGNANO

— 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.

ALCOHOL: 13,5%

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.

FOOD PAIRINGS: fish, first courses and white meats

S.C.A.C. SOC. COOP.AGRICOLA

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