



CASTIGNANO

- CANTINE DAL 1960 -



vino bianco

OFFIDA PECORINO D.O.C.G.
"MONTEMISIO"

GRAPES VARIETY: Pecorino 100%

TOTAL HECTARAGE AS VINEYARD: 30

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: white vinification with low temperature fermentation and subsequent refinement in steel containers with

periodic resuspension of the fine lees

ALCOHOL: 13%

ORGANOLEPTIC CHARACTERISTIC

COLOUR: shining straw-like colour

FRAGRANCE: flowers and ripe fruit

FLAVOUR: help up by the right acidity and alcohol content, it has full meaty flavour with a light aromatic hint

FOOD PAIRINGS: seafood dishes, but also for white meat



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

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