

## Offida Pecorino

Denominazione di Origine Controllata e Garantita

In our own vineyards we produce 100% Pecorino grapes in a limited quantity for each plant which are collected after a slight ripening. A short maceration at 8°C follows the grapes press, then must is separated from marc and it ferment at a controlled temperature.

Later on there are the ripening in steel and the refinement in bottle.

This product is straw-coloured yellow with warm golden notes and intense scent, characterized by fruity and floral notes and typical soft taste.

It combines well with tasty first courses, fish and white meat.

13% alcohol content by volume

Serving temperature 12°C.

