



Offida Pecorino

Grape variety: Pecorino 100%

Area of production: Municipality of Offida

Harvest period: End of august

Average production per plant: 2 kg

Vineyard surface: 4:00:00 ha

Density of installation: 3,330 plants / ha

Cultivation system: Vertical shoot-positioned trellis (vsp)

Grapevine: Farmed as organic system

Soil: Medium textured with fairly even balance of clays

Average altitude: 280 m a.s.l.

Fermentation tank: Stainless steel



Temperature of fermentation: 16 °C

Refinement: In bottles three months before being sold

Bottles that can be produced: 33,000

Bottle: 750 ml Tiffany etruscan green

Packaging: 12 bottles per case

- 2008 **Premio Douja d'Or** 37° Concorso – Asti
- 2008  **Vini d'Italia 2010** Gambero Rosso
- 2011  **Vini d'Italia 2013** Gambero Rosso
- 2011 **Diploma di Merito** 1° Selezione Internazionale Vini da Pesce
- 2014 **Special Mention** 22nd International Wine Competition Vinitaly

2015