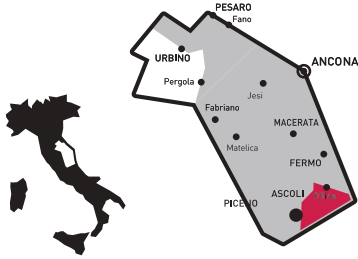


LUDI

OFFIDA D.O.C.G. ROSSO



PRODUCTION AREA

Company owned vineyards located in the districts of Offida and Castel di Lama.

ALTITUDE

200-250 m a.s.l.

SOIL

Clay and limestone.

VARIETY

Montepulciano 85%, Cabernet Sauvignon 8%, Merlot 7%.

PLANT DENSITY

5000 plants per hectare

TRAINING SYSTEM

Cordon trained and spur pruned

YIELD PER HECTARE AND PER VINE

75 quintals/ 1.5 kgs approx.

FIRST VINTAGE

- 1998 Marche IGT Red
- 2005 Offida DOC Red
- 2011 Offida DOCG Red

HARVEST

Hand picked in mid-October in the early morning or late afternoon and placed in small cases which are put in a cold storage before arriving at the cellar.

VINIFICATION

In small stainless steel fermenting tanks. The maceration on skins lasts for approximately 28 days. Aging takes place in new barriques for 18 to 24 months after which the final blend is carried out. Subsequently, following the specifications, the wine remains bottled for 3 months.



SIGHT

Intense ruby red verging on garnet as it ages.



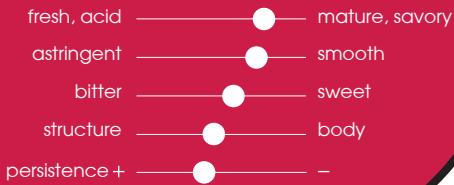
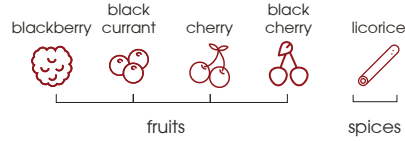
SMELL

Deep lingering scents of pulpy fruit such as blackberries, black currant and cherries along with a hint of licorice and graphite. Slight balsamic nuances complete the complex and persistent aromatic bouquet.



TASTE

Austere and elegant, of strong impact and great follow-through. A still and decisive character marked by fine, smooth and corpulent tannins. Pleasantly lingering fruity finish.



INFOGRAPHIC MADE ON THE DATA OF CERTIFIED SENSORIAL ANALYSIS ISO PERFORMED BY:



CIAS INNOVATION
CENTRO ITALIANO DI ANALISI SENSORIALE



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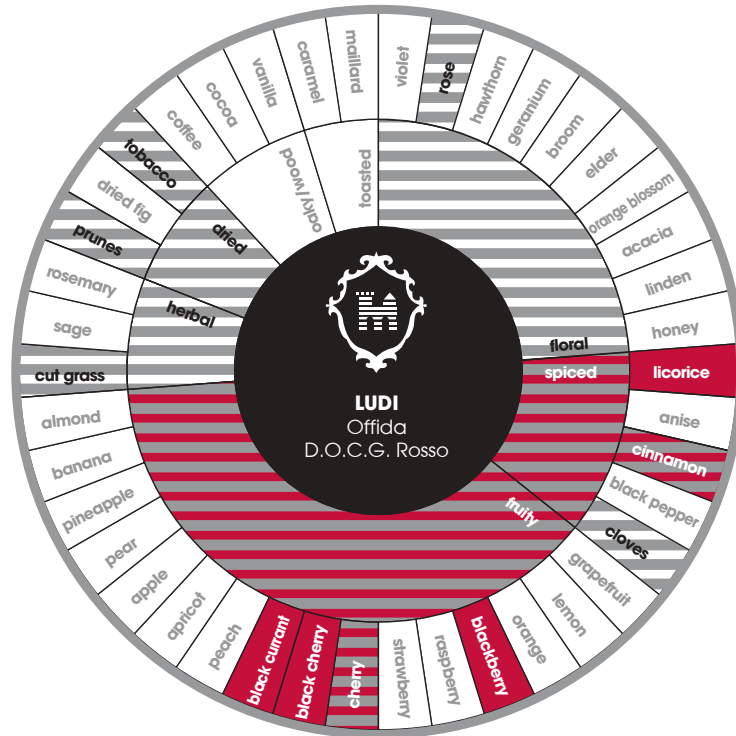
TYPICAL CHARACTERISTICS

Sensorial Analysis of representative wines
Offida D.O.C.G. Red

DISTINCTIVE CHARACTERISTICS

Sensorial Analysis of the wine **LUDI**
Offida D.O.C.G. Red

TYPICAL AND DISTINCTIVE CHARACTERISTICS



Conclusions

Ludi is characterized by strong fruity aromas followed by discreet undertones of licorice. The floral and vegetal scents are delicate.



1/03/2019