

PECORINO BIOLOGICO

OFFIDA DOCG PECORINO



PRODUCTION AREA

Selected grapes from the vineyards of Ascoli Piceno and Offida with organic agriculture.

ALTITUDE

200-300 m a.s.l.

SOIL

Medium-textured, tending towards a sandy soil.

VARIETY

Pecorino 100%.

DENSITY

5000 plants per hectare.

TRAINING SYSTEM

Guyot.

YIELD PER HECTARE AND PER VINE

75 quintals / 1.5 kgs approx.

FIRST VINTAGE

2016.

HARVEST

The grapes are carefully selected, hand picked the first 10 days of September and placed in small cases.

VINIFICATION

Fermentation takes place in stainless steel tanks at a controlled temperature with selected yeasts. Aging on fine lees.



SIGHT

Bright straw yellow with greenish hues.



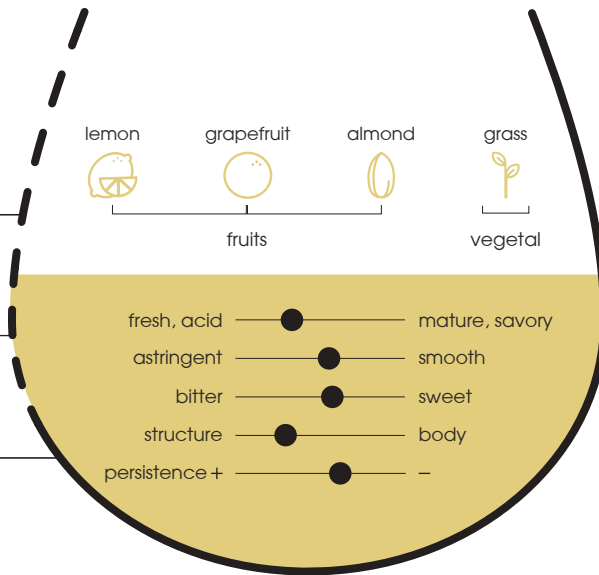
SMELL

Citrus nuances of lemon and grapefruit along with vegetal scents of grass. In addition hints of almond.



TASTE

Remarkably fresh-tasting. Confirmation of bouquet with its citrus nuances, hints of almond and vegetal scents. Good structure and persistent finish.



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



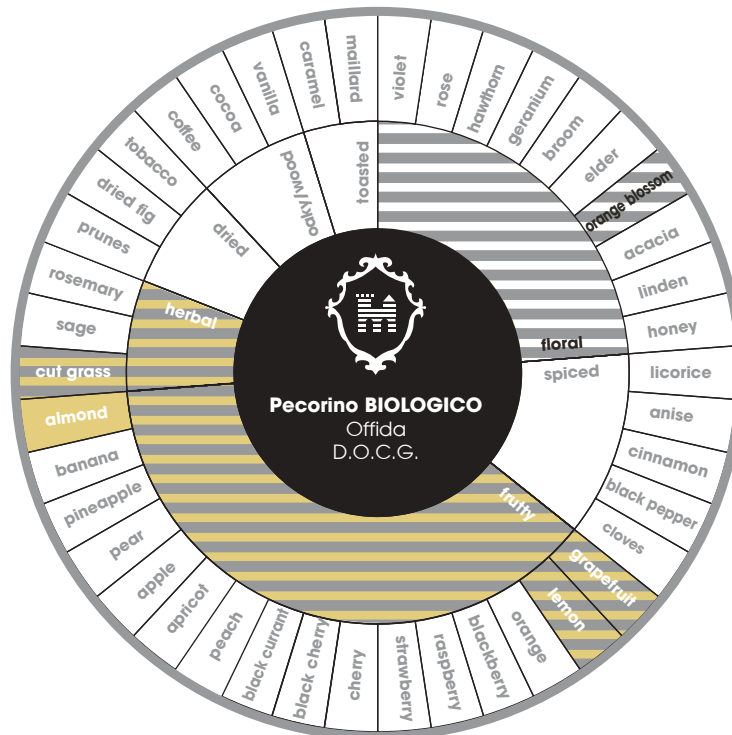
TYPICAL CHARACTERISTICS

Sensorial Analysis of representative wines **Offida Pecorino D.O.C.G.**

DISTINCTIVE CHARACTERISTICS

Sensorial Analysis of the wine **Pecorino D.O.C.G. BIO Velenosi**

TYPICAL AND DISTINCTIVE CHARACTERISTICS



Conclusions

Pecorino D.O.C.G. BIO Velenosi distinguishes itself for the presence of a strong almond scent instead of the typical floral nuance. This is thanks to an enological choice to privilege the characteristics of the bouquet and taste so as to favor its longevity.



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www.velenosivini.com

