

RÈVE

OFFIDA DOCG PECORINO



PRODUCTION AREA

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

ALTITUDE

200 m a.s.l.

SOIL

Medium textured, tending towards a sandy soil. Vineyards facing north.

VARIETY

Pecorino 100%.

PLANT DENSITY

5000 plants per hectare.

TRAINING SYSTEM

Guyot.

YIELD PER HECTARE AND PER VINE

70 quintals / 1.5 kg approx.

FIRST VINTAGE

- 1991 Chardonnay.
- 2009 Pecorino.

HARVEST

Late. Hand picked in the early morning or late afternoon and placed in small cases which are put in cold storage.

VINIFICATION

A brief cold maceration of the grapes, a light pressing and the beginning of the fermentation in stainless steel tanks. Once the fermentation has begun, 50% of the must-wine is transferred into new barriques while the remaining 50% continues to ferment in stainless steel tanks. The wines are then blended for the bottling approximately 24 months after the harvest.



SIGHT

Bright straw yellow with strong golden hues.



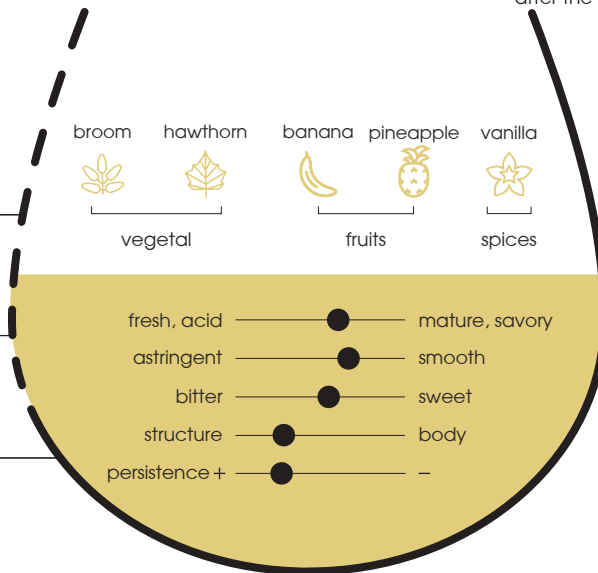
SMELL

Elegant structure with intense scents of white flowers and ripe fruit followed by an inebriating vanilla.



TASTE

Great structure and delightful richness of flavor. Captivating, penetrating and very persistent.



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 Pecorino D.O.C.G.**

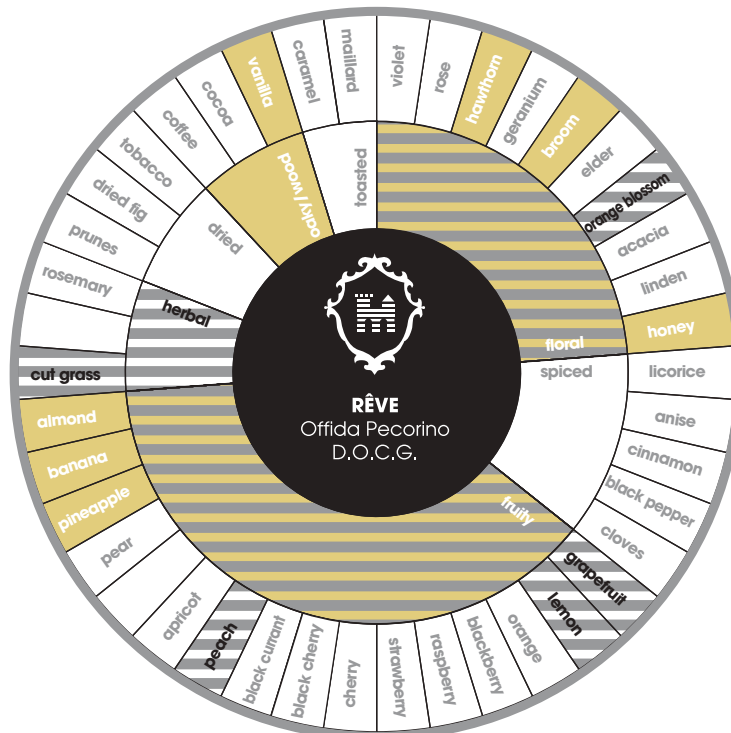
DISTINCTIVE CHARACTERISTICS

Sensorial Analysis of the wine **RÈVE Offida Pecorino D.O.C.G.**

TYPICAL AND DISTINCTIVE CHARACTERISTICS

Conclusions

REVE possesses a more complex bouquet compared to the typical characteristics of Pecorino with strong nuances of white pulp fruit, scents of vanilla and a complex floral composition.



1/03/2019