

VILLA ANGELA

OFFIDA DOCG PECORINO



PRODUCTION AREA

Selected grapes from the vineyards of Ascoli Piceno and Offida.

ALTITUDE

200-300 m a.s.l.

SOIL

Medium-textured, tending towards a sandy soil.

VARIETY

Pecorino 100%.

PLANT DENSITY

5000 plants per hectare.

TRAINING SYSTEM

Guyot.

YIELD PER HECTARE AND PER VINE

75 quintals / 1.5 kg approx.

FIRST VINTAGE

2011.

HARVEST

Hand picked in small cases and then placed in cold storage at a controlled temperature.

VINIFICATION

In temperature controlled stainless steel tanks. Fermentation begins with home-bred yeasts and ends with selected yeasts. Aging on fine lees.



SIGHT

Bright straw yellow with greenish hues.



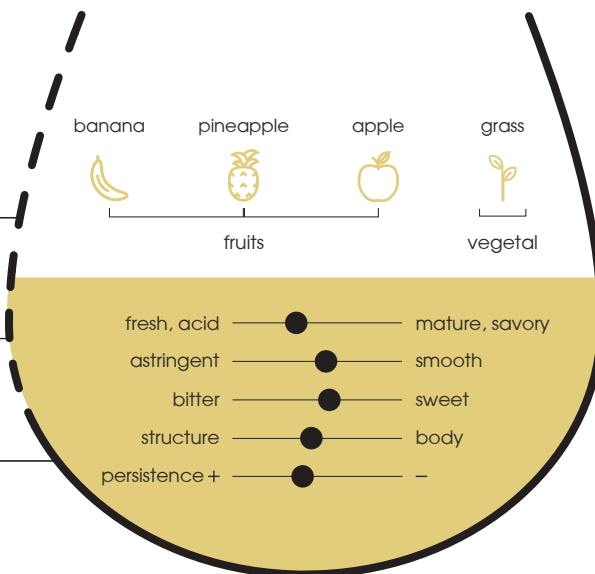
SMELL

Clearly evident fruity nuances of banana, pineapple and apple along with vegetal hints of cut grass.



TASTE

Remarkably fresh-tasting thanks to scents of white and yellow pulp fruit and vegetal nuances. Good structure and a lingering 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 Pecorino D.O.C.G.



DISTINCTIVE

CHARACTERISTICS

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

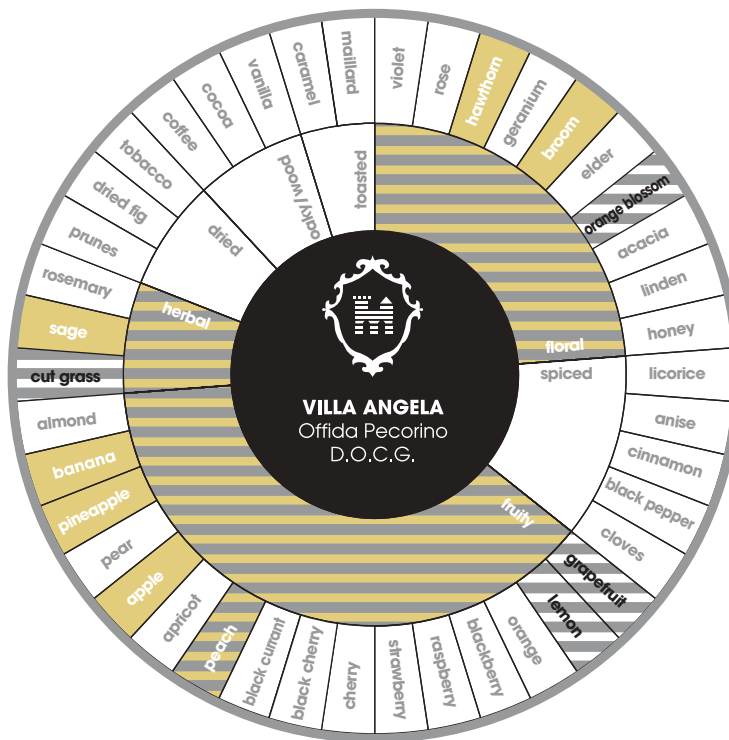


TYPICAL AND DISTINCTIVE

CHARACTERISTICS

Conclusions

VILLA ANGELA is strongly characterized by fruity scents of both white and yellow pulp fruit along with vegetal nuances. A fresh, savory and full-bodied mouthfeel.



1/03/2019



VELENOSI

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