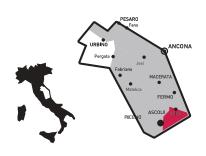
LUDI

OFFIDA D.O.C.G. ROSSO



PRODUCTION AREA

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

AITITUDE

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

cellar. VINIFICATION

HARVEST

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 afterwhich the final blend is Subsequently, carried out. following the specifications, the wine remains bottled for 3 months.*

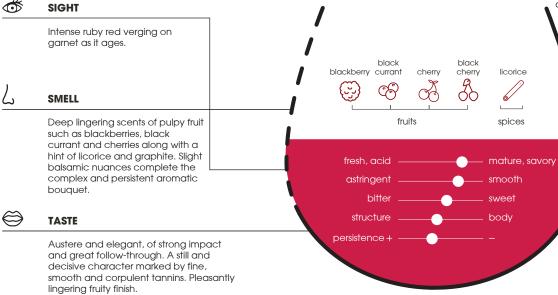
Hand picked in mid-October in

the early morning or late afternoon and placed in small

cases which are put in a cold

storage before arriving at the

*contains sulphites



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







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

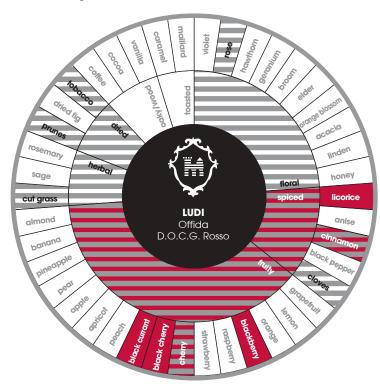


Sensorial Analysis of the wine LUDI Offida D.O.C.G. Red



Conclusions

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



1/03/2019









