

## VIGNAGIULIA

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### Offida DOCG Pecorino



**Grape varieties:** 100% Pecorino

**Production Area:** Carassai, Val Menocchia, halfway up the hillside; south-west exposure (altitude: 200 m a.s.l.).

**Soil:** alluvial soil characterized by clay, sand and a high content of silt, with alkaline reactions due to the presence of limestone.

**Vine training system:** trellis system with Guyot method.

**Density:** 3.000 vines per hectare

**Yield per hectare:** 8 tons

**Grape yield in wine:** 50%

**Harvesting season:** early to mid-September.

**Harvest:** harvesting by hand in small crates carried out in the early morning hours at a temperature between 12°C and 15°C to preserve the characteristic aromas. Grapes are immediately taken to the cellar and crushed.

**Alcoholic fermentation:** in stainless steel vats at a temperature of 15/18°C for about 20 days.

**Ageing:** in steel vats with grape marc until the bottling in March.

**Refinement:** 6 months in bottle.

**ABV:** 13%

**PH:** 3.3

**Total acidity:** 7-7.5 g/l (tartaric acid)

**Dry extract:** 25 g/l

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#### TASTING NOTES:

One of the wines that come from the heart of Emanuele, the one he wants to distinguish himself for. He avoids the obstacles of its varietal, which releases a high alcohol content even in cooler vintages, thanks to acidity preservation arising from northern wines and taking great care of the grapes aromatic freshness, by collecting and keeping the grapes cold before the fermentation. Like a lash in the beginning, round mouth-feel, lasting tasty personality, together with a bouquet of herbs, aniseed and peach. A great white wine.