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## Offida DOCG Pecorino "Campo Vallerosa"

**Grape varieties:** 100% Pecorino

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

**Soil:** sandy-calcareous

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

**Density:** 3.000 vines per hectare

**Yield per hectare:** 6 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 French Oak tonneau.

**Refinement:** in steel vats with grape marc for 12 months, then 12 months in bottle.

**ABV:** 13%

**PH:** 3.2

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

**Dry extract:** 25 g/l

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### WHERE, HOW, AND WHY THIS WINE CAME TO LIFE:

This wine comes from a selection of the oldest part of the Pecorino vineyard, which lies on a sandier and more calcareous portion of soil. This vineyard is located on the western side of "contrada" Vallerosa, surrounded by a forest to the north and a ditch to the west, facing towards Mount Ascensione and leaving behind the narrow gorge of Menocchia stream that flows into the Adriatic Sea in Cupramarittima. Sea breezes in the daytime and cooler winds in the evening, turning cold in the night-time, characterize the crispness of this wine. The sandy and calcareous soil enhances its mineral content and sapidity. On the nose an embracing and sinuous wine, generously fruity with the sweetness of fresh, yellow and juicy fruit, lemon gumdrops, orange zest and sage. The mouthfeel is even more flavoury than the bouquet, soft and rounded, with abounding and lingering fruity notes, reminiscent of the sweetness of the grapes and the saltiness of the land. A great white wine for ageing.