



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, with clay at depth.

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: first decade of 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 barriques and tonneau, 100% new.

Refinement: in steel vats with grape marc for 9 months, then 24 months in bottle.

ABV: 13%

PH: 3.2

Total acidity: 7.5 g/l (tartaric acid)

Dry extract: 28 g/l

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.

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You immediately get the sensation of stepping up in category, shifting the comparison from local benchmarks to some of the most important white wine expressions, not necessarily indigenous. The wood, in which this wine ferments, is well-integrated, barely perceptible on the nose, with a touch of spice and a balsamic lift that make the bouquet more intriguing and complex. The aromas remain fresh, with fruit and floral notes, strongly recalling citrus.

The palate is full but not heavy, intense yet perfectly balanced between structure, acidity, and a mineral texture that runs through the entire body of this Pecorino, delivering great length and a strong, savory persistence.

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Offida DOCG Pecorino

Luciano

CAMPO VALLEROSA



Vini Rari
GAMBERO ROSSO
96/100



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TOP
300

