

VIGNAGIULIA

Offida DOCG Pecorino



Grape varieties: 100% Pecorino

Production Area: Carassai, Val Menocchia, halfway up the hillside; south-west exposure (altitude: 100 m a.s.l.).

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

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

Aging: in steel vats with grape marc until the bottling in April, followed by 12 months of bottle aging.

ABV: 13%

PH: 3.2

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

Dry extract: 25 g/l

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.

“ Pecorino in its most authentic expression, free from technical rigidity; citrusy and slightly vegetal on the nose, with a palate that exudes energy, supported by well-balanced acidity. The mineral-driven finish adds depth. ”

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