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Denominazione di Origine Controllata e Garantita




TERRA FAGETO
Salsedine
PECORINO
OFFIDA
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Salsedine - Offida Pecorino DCG

Reserve

Salsedine was born from a desire to wait, to comply with time and territory, which plays its (great) role in the birth of a wine. It was born from the desire of two brothers to enjoy the treasures of their homeland, being aware that it is the tool to express their personality, their own production philosophy. Each vintage defines itself. We want to push the wine in the right direction by urging it to find its character. While tasting, close your eyes and you will find yourself there, facing the sea.

Characteristics

Classification: Offida Pecorino Docg "Salsedine"

Grape varieties: 100% Pecorino

Vineyard location: Pedaso, Monte Serrone, contrada Belvedere. We are facing the sea, Monte Serrone offers us a unique terroir, a promontory of 250 m above sea level. East-facing, where the sea breeze (salt) is constantly in contact with the vines and grapes. Due to the promontory height, this area is always windy and illuminated all day long. The soil is clay loam, tending to limestone.

Vine training method: Guyot

Planting density: 5000 stumps per hectare

Yield per hectare: 1,0-1,1kg per vine

First year of production: 2018

Harvest period: the grapes were harvested in the first ten days of September 2018 (this variety has the advantage of achieving excellent sugar production, while maintaining a good level of total acidity; by modifying the harvest by a few days, it is possible to

enhance the freshness or structure of the wine).

Harvest method: hand picking, in crates, early in the morning.

Vinification: we harvest in the very early hours of the morning, the grapes are hand picked and put into small crates, so that the fruit carried to the cellar is still intact and not stressed by the high temperatures of the day. The destemmed grapes are put into the press and 20% of the free-run must is transferred into new barriques after an initial clarification of 12 hours. Here the alcoholic fermentation takes place followed by the malolactic fermentation which will determine the residence times of the wine in barriques. After 5 months and repeated batonage, the wine is transferred into tanks where it is blended with the rest. After natural clarification, the remaining 80% of the must is fermented at a controlled temperature of about 16 °. Once fermentation is over, the wine ages on its lees for 5 months.

Serving temperature: 10°c /12°c



TERRA FAGETO
STORIE DI VITE

Analytical data

Alcohol content: 13,90% vol

Sugar content: 1,5 g/L

Acid content: 6,4 g/L

Extract: 25,70 g/L

Serving suggestions

Let the wine rest at least 10 days after shipping.

Organoleptic properties

Pale straw yellow with some green highlights. Intense on the nose with floral scents such as acacia and lime blossom accompanied by fruity notes of apricot that blend together with light vanilla hints increasing its complexity. Vibrant with hints of minerality on the palate. Sapid, sharp and persistent salty.

Food pairings

Fish dishes, cold cuts, white sauce lasagna, risottos, poultry and ripe cheeses, white meat sauce.

Storage

Store the bottle horizontally, preferably in a dark and silent environment, with a temperature between 12 - 18 degrees and a humidity of around 60-70%. The wine lends itself to a further 4-5 years ageing.

