




TERRA FAGETO
FENÈSIA
Pecorino
OFFIDA
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Fenèsia - Offida Pecorino DOCG

Organic

Pecorino is a white grape variety, once widespread in the Piceno area. The origin of this variety is not very clear, the first bibliographic traces of Pecorino date back to the time of Cato the Censor who classified it, together with other grape varieties, in the amine group. Today, thanks to recovery and selection work and the audacity of a few winemakers, these wines are starting to be available.

Characteristics

Classification: Offida Pecorino Docg "Fenèsia"

Grape varieties: 100% Pecorino

Vineyard location: Campofilone, via Valdaso, contrada Elisena. We are about 4 km from the Adriatic Sea with the Sibillini Mountains in the background to complete the scenario. North-facing along the axis of the valley, it is a very windy area with strong temperature variations. The vineyards are located at an altitude of 250 meters above sea level, the soil is mainly clayey and sometimes limestone.

Vine training method: Guyot

Planting density: 5000 stumps per hectare

Yield per hectare: 1,1-1,2kg per vine

Harvest period: the grape harvest took place between the first ten days of September 2019 (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: selection and collection into bins with storage in cold rooms from 5 to 10 days at 0 ° C, destemming and very soft crushing in the absence of oxygen, yield of about 50% with static musts cleaning, inoculation of selected yeasts, temperature-controlled fermentation at about 15 ° C for about 15 days.

Ageing: on fine lees for 3 months and 3 months ageing in glass.

Serving temperature: 8°c /10°c



Analytical data

Alcohol content: 13.30% vol

Sugar content: 2.0 g/L

Acid content: 6,4 g/L

Extract: 23,90 g/L

Serving suggestions

Let the wine rest at least 10 days after shipping.

Organoleptic properties

Bright straw yellow wine with aromas of elderberry, grapefruit and ripe yellow pulp fruit. The acidulous vein and sapidity are balanced with an excellent structure, good persistence and great softness.

Food pairings

Raw fish dishes, cold cuts, white sauce lasagna, risottos, poultry and medium-aged cheeses.

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.