



cantina
dei colli
ripani

c'è terra e c'è vino.

Linea 508®

Produced and bottled exclusively by:
La Cantina dei Colli Ripani Soc. Coop. Ripatransone,
(AP) Italy - Product of Italy - info@colliripani.com
#cantinadeicolliripani - colliripani.com

Condivio®

Offida DOCG Pecorino

Production area

Ripatransone.

Wine varieties

Pecorino 100%.

Picking method

Manual in crate.

Average yield per hectare

5/6 tons of grapes.



Harvest time

First half of October.

Vinification

1/3 in steel and seconds 2/3 in wood.

Ageing

In tonneaux for 6/8 months.

Under the window of his native home, the whole town gathers together: we're in Piazza Condivi, toasting with a good glass of Condivio Offida Pecorino DOCG, the only white of the family, aged in barrels – the result of a careful selection of pecorino grapes, thanks to the great Ascanio Condivi. He was once a painter and a sculptor, a pupil of the unparalleled Michelangelo. Today, at the start of the Octave of Easter, his spirit is part in the celebration while awaiting the arrival of the blazing Fire Horse, as the sky above the roof of his house lights up bright as day over Ripatransone.

Organoleptic characteristics

Intense, fruity with subtle hints of vanilla.

Serving suggestions

Ideal with cooked seafood.

Serving temperature

We recommend serving at 10/12°C.