



Collevite



VILLA PIATTI *VP*

OFFIDA PECORINO

Denominazione di Origine Controllata e Garantita



ZONE OF PRODUCTION: Selected vineyards within the DOC Offida.

GRAPE VARIETIES: Pecorino

ALTITUDE: 250 - 330 m. above sea level.

HARVESTING PERIOD: Harvested by hand in boxes.

MIDDLE PRODUCTION: 60 ql di uva per ettaro.

VINIFICATION: Soft pressing of whole grapes, cold settling for the cleaning of the must.

MATURING: Refinement of 4 months in bottle.

CHARACTERISTICS

Colour: loading gold colored wine, limpid, of great

Consistency.

Bouquet: intense smell is pleasant refined, with hints of fruit and floral notes enveloping.

Taste: the palate is intense and persistent acid, gives the cheese a 'pleasing elegance that makes even the most discerning palates.

SERVING SUGGESTIONS: Goes well with seafood and grilled fish dishes without forgetting.

VINTAGE - 2012

ALCOHOL CONTENT – 13 % VOL.

SERVING TEMPERATURE – 8/10° C

SIZES – Bottles from 75 cl.

PACKAGE – Cases of 12 bottles in a vertical position.

SUGGESTED RETAIL PRICE: \$18.99

Villa Piatti