

PEKO'

OFFIDA PECORINO DOCG

Peko takes its name from the "Pecorino" grape variety, whose history is linked to the Picene tradition of sheep farming. The story goes that during the transhumance this grape, already mature, was the favorite food of the sheep, hence called by the shepherds "Grapes of the Sheep." An ancient vine, romantic symbol of the unbreakable bond between man, earth and life which still characterizes our land.

GRAPE VARIETAL: Pecorino 100%

PRODUCTION AREA: South Marche, Ascoli Piceno Province, municipality of Rotella.

SOIL: Medium texture/clay and altered limestone banks.

VINEYARDS: 350m a.s.l.; Guyot training system; 4,000 vines per hectare.

CLIMATE: Cold winters with cool springs and dry summers.

VINIFICATION: De-stemming and soft pressing of the grapes (in the absence of O₂), with reduction of the temperature of the mash through the use of CO₂.
Slow fermentation at a temperature from 10 ° - 20 ° C.

AGEING: In temperature controlled stainless steel.

REFINING: 3 months in bottle at a temperature of 15 ° C.

TASTING NOTES: Yellow color with greenish reflections; the nose has vibrant shades of green: jasmine and apple in evidence against a backdrop of tropical fruit. In the mouth it is ample and fresh, mineral sensations and good structure soften the alcohol power. Long echo with a slight almond finish.

SERVING SUGGESTIONS: Best with stuffed pasta in white sauce, fish soup and fish in general, but also white meats in sauces made from herbs, fresh cheese or mushrooms.

SERVING TEMPERATURE: 8°-10° C.

SHELF LIFE: Best drunk preferably within four years.

