

LU DI

OFFIDA ROSSO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 4 ha

Green Status: sustainable

Soil composition: clay and limestone

Training method: spurred cordon

Elevation: 820-1,148 ft a.s.l.

Vines/ha: 5,000 vines/ha

Exposure: South-East

Vines age: 45 years

Harvest time: end of October (Montepulciano), mid of September (Merlot), beginning of October (Cabernet Sauvignon)

First vintage: 1998 (Marche IGT Rosso), 2005 (Offida DOC), 2011 (Offida DOCG)

Production: 30,000 bottles



WINEMAKING & AGING

Varietal composition: 85% Montepulciano, 7.5% Merlot, 7.5% Cabernet Sauvignon

Fermentation

Container: stainless steel tanks

Length: 30 days

Temperature: 73 °F

Maceration

Technique: on the skins

Length: 30 days

Aging

Container: 2.25hl oak barrels

Wood: French oak (Allier)

Length: 18-24 months

In bottle: 3 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 4.8 g/l

Acidity: 5.2 g/l

Dry extract: 34 g/l



FOOD PAIRINGS

Best paired with meat-based dishes and aged cheeses.



TASTING NOTE

Intense ruby-red color that tends to turn garnet with aging.

The nose is deep and intense, with notes of fully ripe dark fruits, blackcurrants, cherries, licorice, and graphite, with a touch of balsamic notes.

Elegant on the palate, it shows fine, soft, and round tannins. Long and fruity finish.

PRODUCER PROFILE

Estate owned by: Velenosi family

Winemaker: Attilio Pagli & Filippo Carli

Total land under vine: 240 ha

Winery production: 2,500,000 bottles

Region: Marche (Italy)

