

PECORINO VILLA ANGELA

OFFIDA DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 9 ha
Green Status: sustainable
Soil composition: sandy and mixed texture
Training method: spurred cordon
Elevation: 984-1,148 ft a.s.l.
Vines/ha: 6,000 vines/ha
Exposure: South/South-East
Vines age: 15-30 years
Harvest time: beginning of September
First vintage: 2011
Production: 80,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Pecorino
Fermentation
Container: stainless steel tanks
Maceration
Technique: cryo-maceration at 37 °F
Length: 12-24 hours
Aging
Container: stainless steel tanks
Length: 6 months
In bottle: 2 months



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: 3.2 g/l
Acidity: 6.2 g/l
Dry extract: 23.4 g/l



FOOD PAIRINGS

It pairs very well with fish, such as salmon, and with seafood pasta; it can also be paired successfully with white meats, chicken, and veal.



TASTING NOTE

Straw yellow with hints of green.
The nose shows notes of banana, pineapple, and apple, as well as vegetal notes of fresh-cut grass.
On the palate, it is fresh and well-structured with a medium 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)

