

VILLA ANGELA

OFFIDA DOCG PECORINO



PRODUCTION AREA

Selected grapes from the vineyards of Ascoli Piceno and Offida.

ALTITUDE

200-300 m a.s.l.

SOIL

Medium-textured, tending towards a sandy soil.

VARIETY

Pecorino 100%.

PLANT DENSITY

5000 plants per hectare.

TRAINING SYSTEM

Guyot.

HARVEST

Hand picked in small cases and then placed in cold storage at a controlled temperature.

VINIFICATION

In temperature controlled stainless steel tanks. Fermentation begins with home-bred yeasts and ends with selected yeasts. Aging on fine lees.*

*contains sulphites



SIGHT

Bright straw yellow with greenish hues.



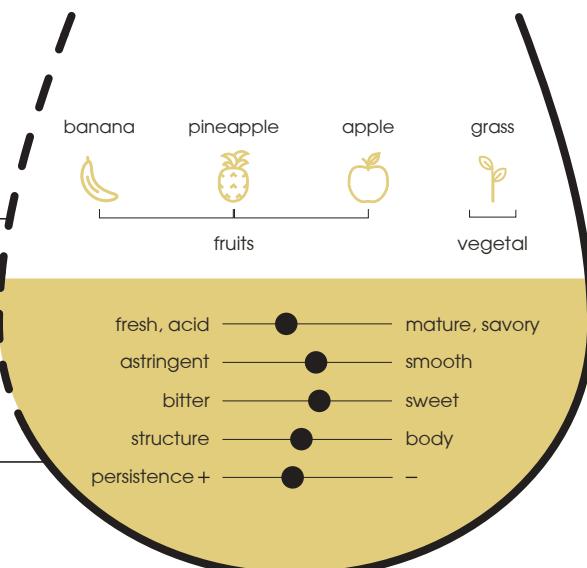
SMELL

Clearly evident fruity nuances of banana, pineapple and apple along with vegetal hints of cut grass.



TASTE

Remarkably fresh-tasting thanks to scents of white and yellow pulp fruit and vegetal nuances. Good structure and a lingering finish.



INFOGRAPHIC MADE ON THE DATA OF CERTIFIED SENSORIAL ANALYSIS ISO PERFORMED BY:

CIAS INNOVATION
CENTRO ITALIANO DI ANALISI SENSORIALE

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TYPICAL CHARACTERISTICS

Sensorial Analysis of representative wines
Offida Pecorino D.O.C.G.

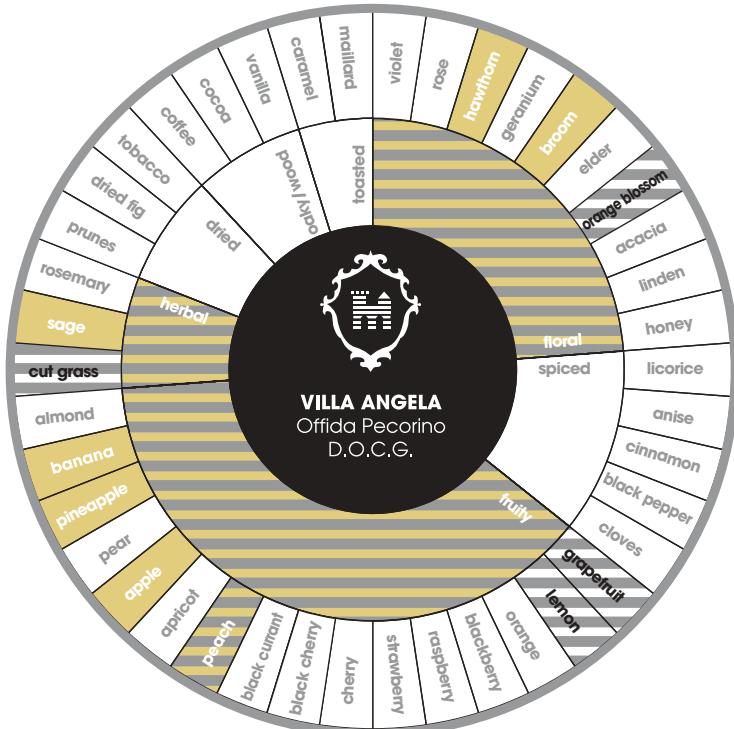
DISTINCTIVE CHARACTERISTICS

Sensorial Analysis of the wine **VILLA ANGELA Offida Pecorino D.O.C.G**

TYPICAL AND DISTINCTIVE CHARACTERISTICS

Conclusions

VILLA ANGELA is strongly characterized by fruity scents of both white and yellow pulp fruit along with vegetal nuances. A fresh, savory and full-bodied mouthfeel.



1/03/2019



VELENOSI

www.veleñosivini.com

