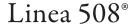


c'è terra e c'è vino.



Produced and bottled exclusively by: La Cantina dei Colli Ripani Soc. Coop. Ripatransone, (AP) Italy - Product of Italy - info@colliripani.com #cantinadeicolliripani - colliripani.com

Mercantino[®]

Offida DOCG Pecorino

Production area

Ripatransone and neighbouring towns.



Pour a glass of Mercantino Offida Pecorino DOCG, put your ear to the glass and close your eyes for a moment.

Can you hear it? It is the murmur of the audience excitedly awaiting the exhibition of the famous Luigi Mercantini. Yes, you're at the theatre, surrounded by a colourful auditorium of the fourteenth-century Palazzo del Podestà in Ripatransone, which took the poet's name in 1894.

This bottle is its stage and it's now time

This bottle is its stage and it's now time for it to take its place: the show is about to begin.

Wine varieties

Pecorino 100%.

Vinification

Special selection of grapes picked and collected in baskets. Soft pressing and thermo-conditioned fermentation.

Serving suggestions

Ideal with grilled fish and fresh soft cheeses.

Picking method

By hand.

Ageing

Oxygen-free maturation on lees in steel vats for long periods.

Serving temperature

We recommend serving at 12/14°C.

Average yield per hectare

7/8 tons of grapes.

Organoleptic characteristics

Straw yellow colour with greenish reflections. This wine is consistent, lingering and mellow on the nose with fresh fruits (melon and mango) and citrus flowers aromas. On the palate it is fruity, savoury and slightly acidulous with a long and persistent after taste.