



Cantina Colli Ripani

*gold*

**RUGARO**<sup>®</sup>  
Offida Pecorino D.O.C.G.



**Production area**

Ripatransone

**Vineyard area:**

12 hectares

**Wine varieties**

Pecorino 100%

**Picking method**

By hand

**Vinification**

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

**Ageing**

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

**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 aftertaste.

**Serving suggestions**

Ideal with grilled fish and fresh soft cheeses

**Serving temperature**

We recommend serving at 12/14°