

# FIOBBO 2013

**Yield/Hectare:** 6,500 kg

**Bottles:** 10,000

**Vines:** 9-21 years of age, trained Guyot. The exposition is northwest and the soil is medium clayey with sandy veins. The grape is 100% Pecorino harvested on September 9, 2013. A few days before the harvest, approximately 15% of the production was harvested, de-stemmed and crushed to initiate a spontaneous fermentation to serve as an inoculum for the remaining mass, which was harvested when the fermentation was fully active. The harvested mass of grapes were pressed immediately and the must was kept at 10 degrees C. for 12 hours, then racked off the heavy lees. The inoculum was then added and fermentation became tumultuous, then half of the must was transferred to another stainless tank to continue the fermentation for 20 days, temperature controlled (18-20 degrees C.). The other half was transferred to 1,500 liter oak barrels for a 15 day fermentation after which the wine was racked and left to mature in stainless and oak for 12 months. After assemblage the wine was filtered to 0.45 microns and bottled on August 2, 2014.

Pale yellow with greenish tints. Profound aromas, slow and uncatchable, of great complexity, in which the initial perfumes of the white grape, apple and citrus gradually hide and are replaced by aromas of toasted hazelnuts and flint.

In the mouth it moves securely from a great elegance to an equilibrium welded from the florid freshness and the usual richness, it opens and presses the palate with continuity and personality with a long persistence, fresh and sapid with perfumes of citrus and wild fennel.

It has aromatic notes and an insightful acidity which make a fine duet with rabbit "in porchetta", however, the elegance and salinity of this vintage can also exalt a dish of mixed seafood and crustaceans.

On the label by artist Carlo Marchetti is a representation of the dance of the wolf, an ancient Piceno custom propitiatory of a benevolent nature.

## **Analysis:**

- Total acidity: 7.3 g/L
- Volatile acidity: 0.59 g/L
- Total anhydrous sulfur: .058 g/L
- Alcohol: 13.26%
- Residual sugar: 0.6g/L
- Dry extracts: 23.4 g/L

From 2011 Offida Pecorino has been designated a DOCG wine