

FIOBBO 2014

Yield/Hectare: 7,000 kg

Bottles: 14,000

Vines: 10-22 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 15, 2014.

Winemaking: a few days before the harvest, approximately 10% 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 18 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 (19-21 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 10 months. After assemblage the wine was filtered to 0.45 microns and bottled on August 12, 2015.

Taste: pale, clear yellow with brilliant shades of green. In the nose it starts somewhat reserved but gradually releases fresh perfumes of green apples, citrus, herbs and hay. In the mouth it begins with a smooth freshness which evolves towards a finish which is very savory and refreshing with pleasant note of herbs.

It is a wine with fresh, relaxing notes which could pair well with a delicate vegan plate or a stew with soy delicacies mushrooms and potatoes.

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: 6,20 g/L
- Volatile acidity: 0.70 g/L
- Total anhydrous sulfur: 0,077 g/L
- Alcohol: 12,97 %
- Residual sugar: 0.5 g/L
- Dry extracts: 21,9 g/L

From 2011 Offida Pecorino has been designated a DOCG wine.