



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: DE ANGELIS

Brand name: PECORINO OFFIDA BIO DOCG

Vintage: 2021

PDO/PGI/TO:

Grape variety(-ies): 100% PECORINO

Date bottled: 13/02/2022

Winemaking Regiment: determined by 3-parameter maturation curve: sugar, total acidity, pH. Thermo-conditioned vinification process for white grapes: cold static decantation of the must, temperature-controlled fermentation at 16° in temperature reduced ambient. in stainless-steel tanks for at least 5 months.

Viticultural methods: ORGANIC CERTIFIED

Vegan: YES

Yields: 80 hl/ha

Trellising system: SPURRED CORDON

Elevation: 250/300

Soil: MEDIUM TEXTURE

pH: 3,18 **Total SO₂:** 90mg/l **Alcohol:** 13,5% **Residual Sugar:** 3,4g/l **Total Acidity:** 7,9g/l

Flavor of the wine: good intensity, dry on the palate, fragrant, acidic dominance, harmonious and warm, with the temperament of a great white wine capable of standing out like only a few can.

Food/wine pairing: to be served chilled at a temperature of 12-14°C with hot and cold fish starter courses, pasta dishes, white meats and above all with rich Mediterranean seafood dishes.