

LE CANÀ

Terra vino vita

OFFIDA PASSERINA DOCG "QUIES"

GRAPE VARIETIES:

Passerina 100%

APPELLATION:

DOCG OFFIDA

NATURE OF SOIL:

Medium clay soil

TRAINING SYSTEM:

Guyot, 3500 plants / ha

STRATEGY OF DEFENCE:

Organic Protocol

HARVEST TIME:

Third week of September

HARVESTING:

By hand

WINE MAKING:

Grapes are harvested and kept at a 4-5°C for 18-24 hours in order to preserve their inherent aromas. After crushing and destemming, they are sent to soft press. The must is kept at low temperatures, 6-8 ° C, for 24-36 hours in order to support the natural clarification. The clean fraction is led to fermentation at a temperature of 12-14°C. It is later decanted and left aging on the lees in order to boost the wine alcohol content and body. The wine is then gently agitated in absence of oxygen.

AGING:

In steel tanks for about 3 months after fermentation

TASTING NOTES:

Color: Straw yellow with green hues

Nose: white and tropical fruits, especially passion fruit, alongside with herbal scents.

Mouth: Good acidity, average structure with a long persistent aftertaste

FOOD PAIRINGS:

Ideal for aperitif

It goes well with fish dishes

SERVICE TEMPERATURE:

10-12°C

