

# LE CANÀ

*Terra vino vita*

## OFFIDA PECORINO DOCG “TORNAVENTO”

### GRAPE VARIETIES:

Pecorino 100%

### APPELLATION:

DOCG OFFIDA

### NATURE OF SOIL:

Mainly clay, medium texture, with consistent skeletal fraction

### VINE TRAINING METHOD:

Guyot, 3500 ceppi/ha

### STRATEGY OF DEFENSE:

Organic Protocol

### HARVEST TIME:

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

### AGING:

In steel tanks for 3 months after fermentation

### TASTING NOTES:

**Color:** Straw yellow with green hues

**Nose:** Strong citrus notes, together with hints of peach and mango.

**Taste:** At the beginning, the wine is well - structured on the palate. Overall fresh, pleasant and with good acidity

### FOOD PAIRINGS:

Given its structure, it goes well with fish dishes, soups and white meat

### SERVING TEMPERATURE:

10-12 °C

