

CHERRI

d'Acquaviva

OFFIDA PECORINO DOCG ALTISSIMO



GRAPEVINES

100% Pecorino native grapevine.

TYPE OF SOIL

Argilliferous soil, rich of microelements.

CULTIVATION SYSTEM

Row, Guyot. Density 5000 plants/Ha.

TIME FOR HARVEST

Beginning of October.

PRODUCING TECHNOLOGY

24 hours pre-fermentative cold maceration. Soft whole bunch pressing, controlled temperature alcoholic fermentation followed by some months of maturation.

COLOUR

Intense light yellow straw color with light green reflections.

FRAGRANCE

Ripe fruit, yellow peach, melon. Broom and acacia sensations.

FLAVOUR

Full-bodied wine mitigated by a lively freshness.

FOOD PAIRINGS

It's a good match for seafood dishes, but also for white meat and fritto misto (mixed fry).

SERVING

8-10°C.

ALCOHOL

14% vol.

TYPE OF GLASS

Tulip.

PACKING

Bordeaux bottle in 6 bottles carton.

POTENTIAL AGEING

2-4 years from production.