

# ARTEMISIA

*Offida Pecorino*

CONTROLLED AND GUARANTEED DESIGNATION OF ORIGIN (DOCG)

Dense and clear straw yellow colour. Intense and complex to the nose. Apple, pear, white peach and tropical fruits aromas mingle together with floral notes and a great minerality. On tasting, it is dry, fresh and well-balanced with a sensation of sapidity making the wine lingering and intense

GRAPE VARIETIES: 100% pecorino

VINE TRAINING TECHNIQUE: guyot

YIELD: 65 quintals/ Hectare

HARVESTING: hand picking following selection of bunches of grapes in the first week of september.

VINIFICATION : stainless-steel and temperature controlled fermentation, ripening on fine lees for a long period

ALCOHOL CONTENT: 13,5%



Product by

**Tenuta Spinelli di Simone Spinelli**

Via Lago , 2 Castignano (AP) 63072 Marche –Italy Tel. 0736821489

simonespinelli@tiscali.it [www.tenutaspinelli.it](http://www.tenutaspinelli.it)