



LACANOSA

PEKÒ

OFFIDA PECORINO
DOCG

Peko is named after Pecorino, a variety with a past linked to the pastoral tradition of the Piceno area. According to legend, during the transhumance (cattle drive) this grape - already ripe - was the favorite food of the sheep. So shepherds called it the "Sheep's grape." A romantic symbol of man's indissoluble bond with the land and the vines which still characterize our history, Pecorino is a variety that goes back a long long way.



GRAPE VARIETY: 100% Pecorino.

VINEYARDS: at 350 meters above sea level, Guyot system; 4,000 vines per hectare.

VINIFICATION: destemming and soft pressing in reduction (in absence of oxygen), with lowering of temperature of the crushed grapes through the use of CO₂.

MATURATION: in steel at a controlled temperature. Slow fermentation at 10-20 °C.

AGING: three months in bottle at 15 °C.

TASTING NOTES

Color: pale yellow with light green glints. **Aroma:** intense, rich, with greenish nuances. Distinct apple scents, against a tropical fruit background. **Flavor:** intense, full and fresh. Full-bodied. Minerality and structure soften the alcoholic impact. Lingering, slightly almond finish.

ALCOHOL CONTENT: from 13.5% to 14.5% IN VOL depending on the vintage.

SERVING SUGGESTIONS: excellent with plain stuffed pasta, broths and fish in general; yet also white meats with sauce made from herbs, fresh cheese or mushrooms.

IDEAL SERVING TEMPERATURE: 8-10 °C.

SHELF LIFE: two years (preferably).