

PECORINO, OFFIDA, DOCG, 2015

Antica Azienda Agricola Vagnoni Molina



The old farm, Vagnoni Molina, is a small viniculture of Piceno located in southern Marche, near the town of Offida, very close to the border of Abruzzo. The most common grape varieties grown in Piceno are Montepulciano, Sangiovese, Merlot, Passerina and Pecorino. One of the best white grapes of the Marche region is Pecorino, which takes its name from the centuries-old local mixture of sheep (pecora) husbandry and winegrape growing.

Tasting Notes: Full-bodied, rich and fruity, with a crisp finish, and goes remarkably well with most dishes.

Region: Marche

Classification: Offida DOCG

Area of Production: Castorano, Province of Ascoli Piceno

Grape Variety: 100% Pecorino

Soil: Clay and Chalk

Average Age of Vines: 10-15 years

Trellising System: Cordone Speronato

Spacing of Plants: 2.90 meters by rows - 90cm apart

Production per Acre: 4.02 tons

Vinification Technique: Stainless Steel 16°-18°

Maturation: 6 months in stainless steel

Total Acidity: 6.5 g/l

Residual Sugar: 3-3.5 g/l

PH: 3.38

Alcohol: 13.50%

Total Cases Produced: 830