

# RÈVE

## OFFIDA DOCG PECORINO



**PRODUCTION AREA**  
Company owned vineyards located in the districts of Ascoli Piceno and Castel di Lama.

**ALTITUDE**  
200 m a.s.l.

**SOIL**  
Medium textured, tending towards a sandy soil. Vineyards facing north.

**VARIETY**  
Pecorino 100%.

**PLANT DENSITY**  
5000 plants per hectare.

**TRAINING SYSTEM**  
Guyot.

**YIELD PER HECTARE AND PER VINE**  
70 quintals / 1.5 kg approx.

**FIRST VINTAGE**  
- 1991 Chardonnay.  
- 2009 Pecorino.

**HARVEST**  
Late. Hand picked in the early morning or late afternoon and placed in small cases which are put in cold storage.

**VINIFICATION**  
A brief cold maceration of the grapes, a light pressing and the beginning of the fermentation in stainless steel tanks. Once the fermentation has begun, 50% of the must-wine is transferred into new barriques while the remaining 50% continues to ferment in stainless steel tanks. The wines are then blended for the bottling approximately 24 months after the harvest.



### SIGHT

Bright straw yellow with strong golden hues.



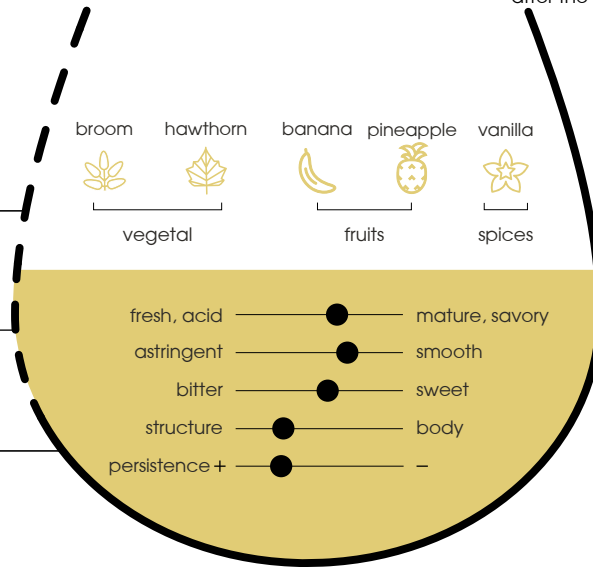
### SMELL

Elegant structure with intense scents of white flowers and ripe fruit followed by an inebriating vanilla.



### TASTE

Great structure and delightful richness of flavor. Captivating, penetrating and very persistent.



INFOGRAPHIC MADE ON THE DATA OF CERTIFIED SENSORIAL ANALYSIS ISO PERFORMED BY:



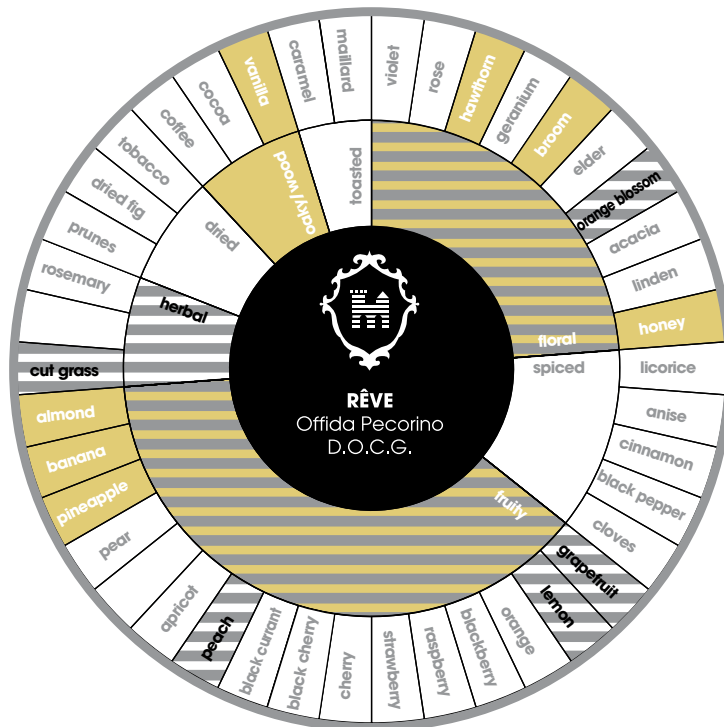
**TYPICAL CHARACTERISTICS**

Sensorial Analysis of representative wines **Offida Pecorino D.O.C.G.**

**DISTINCTIVE CHARACTERISTICS**

Sensorial Analysis of the wine **RÈVE Offida Pecorino D.O.C.G.**

**TYPICAL AND DISTINCTIVE CHARACTERISTICS**



### Conclusions

**REVE** possesses a more complex bouquet compared to the typical characteristics of Pecorino with strong nuances of white pulp fruit, scents of vanilla and a complex floral composition.



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