

Micaur - Offida Pecorino DOC



Luca Maroni

2010
IP:84

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2011
IP:88

Classification: Offida Pecorino DOC

Name: Micaur

Origin of the name: It comes from the the first letters' association of the first-born in the family

Provenance: In south of Le Marche region - Castorano

Vineyard: Pecorino

Blend: Pecorino 100%

Number of stamps each hectare: 3000

Planting: 2004

System: Guyot

Exposure: West

Soil: Clayey, chalky

Yield: 70 q/ ha

Vinification: Soft crushing, static settling, temperature-controlled fermentation

Refinement: In tanks with dregs

Colour: Straw-yellow

Aroma: Fine and persistent, with spicy odour and citrus fruits scent

Flavour: Well-balanced flavor with a light sharp taste well-balanced at the end

Alcohol: 13,00 % vol.

Temperature: 8 - 10°C

Ageing: 3-months refinement in bottle

Matching: With fish dishes