



SIMONE CAPECCI

A unique combination of extraordinary soil fertility and ideal weather conditions characterized by a Mediterranean climate, originates important wines which recall a territory rich of traditions and history. Simone Capecci's commitment aims to preserve the peculiarities, the scents, colors and flavors inherited from his land.

CIPREA
OFFIDA D.O.C.G. PECORINO
organic

Region: Marche

Wine: Offida D.O.C.G. Pecorino

Grapes: 100% Pecorino

Town: San Savino di Ripatransone

Vineyards altitude: 950 feet

Vineyards exposure: South-South-East

Vines average age: 15 years old

Vinification: Short term skin-contact maceration is followed by fermentation in stainless steel vats. The wine is then allowed a long refining process on fine lees until the following spring.

Nose: A complex bouquet where the perfumes of yellow fruits and sage predominate. Evolution in the glass is slow and progressive, while aerating has mineral nuances coming to the surface.

Taste: With a full palate persisting to an elegant finish, this wine is characterized by well-balanced, fresh acidity. Good aging capability

SIZE: 750 ML
BOTTLES PER CASE: 12
UPC: 00850061002792

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