





Offida Pecorino DOCG

Name: Janna Appellation: Offida Pecorino DOCG Grape variety: Pecorino Winemaking: In stainless steel at controlled temperature Refinement: 3 months in bottle Colour: Bright straw yellow with golden highlights Perfumes: Elegant, notes of summer fruits, camomile and acacia Taste: Well balance and full, good persistence with almond aftertaste Suitable with: Carbonara spaghetti, almond chicken with steamed spinach ABV: 13% Serving temperature: 8° - 10°

Primafonte collaborates with various local realities, accompanying them, carefully and faithfully, in every phase of the processing of the grapes, The company was born from a deep sense of attachment to the Marche region, from the desire to promote it, through all its products, and from the wish to convey a unique and strong message of territoriality and tradition.

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Company of the group Degli Azzoni Wines S.r.l.

