



cantina  
dei colli  
ripiani

c'è terra e c'è vino.

## Linea 508<sup>®</sup>

Produced and bottled exclusively by:  
La Cantina dei Colli Ripani Soc. Coop. Ripatransone,  
(AP) Italia - Product of Italy - info@colliripani.com  
#cantinadeicolliripani - colliripani.com

Condivio<sup>®</sup>

Offida DOCG Pecorino

Production area

Ripatransone.

Wine varieties

Pecorino 100%.

Picking method

By hand.

Average yield per hectare

5/6 tons of grapes.



Under the window of his native home, the whole town gathers together: we're in Piazza Condivi, toasting with a good glass of Condivio Offida DOCG Pecorino, the only white of the family, aged in barrels – the result of a careful selection of pecorino grapes, thanks to the great Ascanio Condivi. He was once a painter and a sculptor, a pupil of the unparalleled Michelangelo. Today, at the start of the Octave of Easter, his spirit is part in the celebration while awaiting the arrival of the blazing Fire Horse, as the sky above the roof of his house lights up bright as day over Ripatransone.

Harvest time

Second half of September.

Organoleptic characteristics

Straw yellow colour, intense hints of ripe fruit on the nose. Bold, full and persistent on the palate, with slight notes of vanilla.

Vinification

Special selection of grapes picked and collected in baskets. Vinification without skins. Fermentation 1/3 in steel and 2/3 in wood.

Serving suggestions

Ideal with cooked seafood.

Ageing

In contact with less in tonneaux for 6/8 months and 1/3 in steel for 6/8 months.

Serving temperature

We recommend serving at 12/14°C.