



cantina
dei colli
ripani

c'è terra e c'è vino.



Linea 508®

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

Offida DOCG Pecorino

Production area

Ripatransone and neighbouring towns.

Wine varieties

Pecorino 100%.

Picking method

By hand.

Average yield per hectare

7/8 tons of grapes.



Harvest time

First ten days of September.

Vinification

Special selection of grapes picked and collected in baskets. Soft pressing and thermoconditioned fermentation.

Ageing

Oxygen-free maturation on lees in steel vats for long periods.

Pour a glass of Mercantino Offida DOCG Pecorino, put your ear to the glass and close your eyes for a moment. Can you hear it? It is the murmur of the audience excitedly awaiting the exhibition of the famous Luigi Mercantini. Yes, you're at the theatre, surrounded by a colourful auditorium of the fourteenth-century Palazzo del Podestà in Ripatransone, which took the poet's name in 1894. This bottle is its stage and it's now time for it to take its place: the show is about to begin.

Organoleptic characteristics

Straw yellow colour with greenish reflections. This wine is consistent, lingering and mellow on the nose with fresh fruits (melon and mango) and citrus flowers aromas. On the palate it is fruity, savoury and slightly acidulous with a long and persistent after taste.

Serving suggestions

Ideal with grilled fish and fresh soft cheeses.

Serving temperature

We recommend serving at 10/12°C.