

PASSERINA

MARCHE IGT



Type: still white wine

First year of production : 2009

Production area: in the municipality of Ascoli Piceno, about 200 m asl

Terroir: prevalence of clay

Grape varieties: Passerina (native)

Cultivation : Guyot, upside down

Yield: 100 ql per hectare

Vinification: manual harvesting of the grapes, soft pressing, fermentation in stainless steel at controlled temperature

Alcohol content: 12,5% vol

Colour : bright straw yellow

Bouquet: delicate floral bouquet of white lilac, honeysuckle and acacia fruit with suggestions of pome and citrus

Taste: slender body, fruity, pleasantly acid

Accompaniments: seafood, fried meals, pork

Serving temperature: 12° C

Recommended glass: full-bodied white wines