



PASSERINA

Passerina IGT Marche

Grapes: Passerina 100%

Type of wine: Dry white.

Area of origin: Hilly area in the province of Ascoli Piceno.

Soil profile: clayish facing with South-West exposure.

Harvest: In the second half of September.

Winemaking: Soft pressing of the bunches and fermentation under temperature control.

Ageing: 3 months in steel and 1 in bottle.

TASTING NOTES:

Colour: Pale straw yellow with golden hues.

Bouquet: Quite intense persisting nose of white flowers and ripe yellow fruits.

Taste: Very refreshing wine, with a citrus bright acidity typical of the variety. Light in body, lower in alcohol, balanced and agreeable.

Serving suggestions: Perfect as an aperitif, or serve with delicate fish dishes or vegetable dishes.

Serving temperature: 10-12°C