

Marche IGT Passerina



Grape varieties: 100% Passerina

Production Area: Carassai, Val Menocchia, halfway up the hillside; south-west exposure (altitude: 200 m a.s.l.).

Soil: alluvial soil characterized by clay, sand and a high content of silt, with alkaline reactions due to the presence of limestone.

Vine training system: trellis system with Guyot method.

Density: 3,000 vines per hectare

Yield per hectare: 10 tons

Grape yield in wine: 60%

Harvesting season: end of September.

Harvest: harvesting by hand in small crates carried out in the early morning hours at a temperature between 12°C and 15°C to preserve the characteristic aromas. Grapes are immediately taken to the cellar and crushed.

Alcoholic fermentation: in stainless steel vats at a temperature of 18°C for about 15 days.

Ageing: in steel vats with grape marc until the bottling in March.

Refinement: 3 months in the bottle.

ABV: 12.5%

PH: 3.4

Total acidity: 6-6.5 g/l (tartaric acid)

Dry extract: 23.5 g/l

TASTING NOTES:

Crisp but not ordinary. A Passerina wine that enhances the freshness of its grape variety but doesn't fail to leave a trace of its passage on the palate. Floral notes and a tasty aroma at the service of a cheerful drinking experience in the glass.