

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 sand and a high content of silt, with alkaline reactions due to the presence of limestone, with clay at depth.

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.

Aging: in steel vats with grape marc until the bottling in April.

Refinement: 3 months in the bottle.

ABV: 12.5%

PH: 3.3

Total acidity: 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.

“Passerina, an indigenous grape variety from the Marche region, is prized for its ability to produce aromatic and vibrant wines. **Lulù** is no exception. This wine is a tribute to precision viticulture and artisanal dedication.

It offers a complex and delicate bouquet, with floral notes of white blossoms accompanied by hints of citrus. The structure is elegant and well-balanced, with a lively acidity that cleanses the palate and invites another sip.

This wine pairs excellently with fish dishes, seafood, delicate pasta courses, and white meats. It also makes a great aperitif, thanks to its appetite-stimulating character.”

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Lulù

