



# ZACCAGNINI

vignaiolo d'Abruzzo  
Bolognano



## *Ispira* *Abruzzo Passerina DOC*

**Type:** White IGT

**Alcohol content:** 13.0%

**Grape type:** Passerina 100%

**Vinification:** soft crushing of grapes, cold maceration vacuum pressing for extracting the free run juice only, cold refinement of the must and fermentation of the refined part only at low temperature in stainless steel

**Maturing and ageing:** blending in stainless steel tank with subsequent bottle ageing. Generally sold in the spring following the harvest

**Organoleptic features:** this wine has a bright yellow colour with gold tinges. Typical aromas of tropical fruits, white flowers and broom. At the palate harmonic and persistent, with a perfect freshness, thanks to the acid structure of the grape variety. With a medium alcohol content, this wine must be drunk within a year from the production in order to fully appreciate its organoleptic features. Can be matched with seafood, white meats and sapid soups.

**Serving temperature:** 10-12°C

**Transportation instructions:** room temperature