

LE TERRE DELL'ABATE  
ABRUZZO DOC PASSERINA



[cantinazaccagnini.it](http://cantinazaccagnini.it)

**Type**

Abruzzo DOC Passerina

**Grape variety**

Passerina

**Area of production**

Abruzzo region

**Vine training system**

Tendone, espalier

**Type of soil**

Clayey of medium texture

**Harvesting period**

Usually very late

**Winemaking**

Soft pressing of the grapes, cryomaceration, vacuum pressing to extract only the free-run must, cold settling of the must and fermentation of the clear fraction at a low temperature in stainless steel.

**Ageing and maturing**

Matured in steel vats with subsequent ageing in the bottle. On sale on average in the spring after the harvest.

**Tasting notes**

*Color:* Straw yellow with golden hues.

*Aroma:* Fragrant bouquet of white flowers and enriched by very ripe yellow-fleshed fruit, leading to tropical fruit, with hints of sweet spices.

*Taste:* Freshness and flavor take over in a vibrant way, determining the dynamic development of the sip.

**Lifespan in the bottle**

If well stored, it can express itself pleasantly not only in the first but also in the second and third year after the harvest.

**Storage instructions**

Store in a cool, dry place

**Transport instructions**

Room temperature

*Alcohol content* 13% vol

*Serving temperature* 8-10°C