

# ASTER



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## ASTER PASSERINA / BRUT SPARKLING WINE

  
ZACCAGNINI

### **Type**

Sparkling Wine Brut - Passerina

### **Grape variety**

Passerina

### **Area of production**

Abruzzo region

### **Vine training system**

Tendone and espalier

### **Type of soil**

Clayey of medium texture

### **Harvesting period**

Usually early

### **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**

After the primary fermentation in steel tanks at a controlled temperature, the secondary fermentation takes place in autoclaves with the *Charmat* method.

### **Tasting notes**

*Color:* Yellow with greenish hues.

*Aroma:* Fragrant bouquet of white flowers.

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

### **Storage instructions**

Store in a cool, dry place

### **Transport instructions**

Room temperature

**Alcohol content** 12% vol

**Serving temperature** 6-8°C