

## ABRUZZO DOC PASSERINA

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### **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 medium late

### **Winemaking**

The best Passerina grapes are crushed and pressed in an anoxic environment to preserve their characteristics. The must is cold macerated for about 7 days at a temperature close to 0°C. This technique gives the wine the fruity notes that are characteristic of this grape variety. Fermentation at controlled temperature for 10 days.

### **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