

Marche IGP Passerina 2021

PRODUCTION FORM

DENOMINATION

Marche IGT Passerina

GEOGRAPHICAL LOCATION

Zone of Piceno

VINEYARD DIMENSION

1 hectares

POSITION AND EXPOSURE

Medium-height slopes with North exposure.

VARIETY

Passerina 100%

VINE TRAINING SYSTEM

Espalier system, guyot.

PRODUCTION PER HECTARE

9 tons

GRAPE HARVEST

Hand picking, with rigorous quality selection of the grapes.

VINIFICATION

Classical fermentation at controlled temperature.

REFINEMENT IN THE BOTTLE

Minimum 2 months

CHEMICAL ANALYSIS

Alcohol: 12,00% vol

Total Acidity: 6,80 g/l

Volatile Acidity: 0,11 g/l

PH: 3,27

Net dry extract: 19,40 g/l

ORGANOLEPTIC QUALITIES

Colour: bright and straw yellow with greenish hues.

Bouquet: fresh, floral, with exotic fruit aroma.

Matching food: cold starters, seafood and fresh cheese.

