



Marche IGP Passerina 2023

PRODUCTION FORM

DENOMINATION

Marche IGT Passerina

GEOGRAPHICAL LOCATION

Hills of Tavnano

VINEYARD DIMENSION

1 hectare, exposed to North

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

6 months in stainless steel vats on fine lees and 2 months in the bottle

CHEMICAL ANALYSIS

Alcohol: 12,00% vol

Total Acidity: 6,50 g/l

Volatile Acidity: 0,35 g/l

PH: 3,17

Net dry extract: 19,32 g/l

Residual sugar: 0,90 g/l

Total sulfur dioxide: 89 mg/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.

