

Marche IGP Passerina 2024

PRODUCTION FORM

DENOMINATION

Marche IGT Passerina

GEOGRAPHICAL LOCATION

Hills of Tavignano

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

ALCOHOL CONTENT

Alcohol: 12,00% vol

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.

