



A soft straw yellow with delicate herbaceous notes backed by grapefruit and aromatic herbs are a prelude to a fresh, sapid drink with a mineral ending. An average of 6.000 bottles are produced.

Culinary pairing: perfect for a summer aperitif, sea starters with shellfish, sushi and sashimi, giuncata with basil, spelt salad, cous cous salad

PASSERINA

Colline Pescaresi IGP



Classification: Colline Pescaresi IGP

Production Area: Loreto Aprutino

Grape Variety: Passerina 100%

Soil: Loam-Clay

Altitude: 250 m.a.s.l.

Farming Method: Integrated Fight

Training Method: Cordon – Double Guyot

Year of Implantation: 2011

Yield per Hectare: 12.000 kg per Ha

Harvest Period: September

Serving Temperature: 8°C

Passerina grapes are harvested from the youngest vines planted in Loreto Aprutino in 2011. They are hand picked to then undergo a soft pressing and then a cold static decantation. Following the cleaned must is set in stainless steel vats with controlled temperature for the alcoholic fermentation. Before being bottled it ages in stainless steel vats for three-four months.

JAMES SUCKLING on Passerina 2018
Preserved lemons, limes and green apples come to the surface. Medium body, crunchy acidity and finely tuned green apples. Drink now. 91 points