

*nuances
biologica
vegana
grallo paglierino lupinino
verdigne, succulente
di soave, di smater-
cino, di al naso di
poco importante di mandorle e noc-
ciolungano in un finale morbido
e fresco.*



TENUTA MANNOCCHI

MARCHE PASSERINA IGP AGRICOLTURA BIOLOGICA



Grapes	Passerina (100%)
Production area	Porto S. Elpidio
Altitude	349 - 50 mt sea level
Soil type	Medium mixture
Vine training system	Guyot
Vineyard density	3500 vines per hectare
Grape harvest	Mechanical with inertisation of the grapes in the last ten days of September
Vinification	Light maceration pre-fermentation, gentle pressing, fermentation with selected yeasts
Refinement	Refinement in the bottle
Alcohol	12% vol
Wine serving temperature	8 - 10 degrees C
Bottles for package	6

Brilliant straw-yellow with greenish nuances.

It reveals ripe white pome fruit notes on a background of almond flowers and tropical shades.

In the mouth, as well as on the nose, this wine reveals important perceptions of almond and nuts extending to a soft and delicate finish.

Recommended with: aperitifs raw seafood and delicate main courses.