TENUTA
MANNOCCHI

OFFIDA PASSERINA DOCG

AGRICOLTURA BIOLOGICA

Grapes	Passerina (100%)
Production area	Montalto delle Marche
Altitude	349 - 50 mt sea level
Soil type	Medium mixture
Vine training system	Guyot
Vineyard density	3500 vines per hectare
Grape harves	Mechanical with inertisation of the grapes in the last ten days of September
Vinification	Soft pressing, static decantation use of indigenous yeasts
Refinement	Refinement in the bottle for three months
Alcohol	12,5% vol
Wine serving temperature	8 - 10 degrees C
Bottles for package	6

Descendant of the Trebbiano family of vines, the Passerina vine comes from central eastern Italy and has a long history in the Piceno region, a territory which has been known since ancient times.
During the Sixties this cultivation was abandoned, but today the Passerina vine is a centre of interest for producers and connoisseurs.
Rustic and robust, but at the same time capable of expressing an incredible bouquet elegance, it is one of the greatest representatives of wine production in the Marche region and the Piceno territory.

On the nose Passerina reveals floral hints and evident citrus sensations of grapefruit and lemon with fruity notes, in particular pear. Fresh and gently sapid in the mouth, pleasant and intriguing.

Recommended with: aperitifs, appetizers, crustaceans and seafood salad, legume and cereal soups.

Gobbi & Mannocchi
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