



Offida Passerina DOCG
BIOLOGICAL AGRICULTURE

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| Grapes | Passerina (100%) |
| Production area | Montalto delle Marche |
| Altitude | 349 mt above sea level |
| Soil type | Clayey soil |
| Vine training system | Cuyot |
| Vineyard density | 3.500 vines per hectare |
| Grape harvest | By hand, in boxes using dry ice; first ten days of October |
| Vinification | Soft pressing, static decantation, use of indigenous yeasts |
| Refinement | Refinement on the fine lees with batonnage for three months in steel and refining in the bottle for over three months |
| Alcohol | 12,5% vol. |
| Wine serving temperature | 8° - 10 °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.

