



Offida Passerina DOCG
BIOLOGICAL AGRICULTURE

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.

