



Passerina extra dry Sparkling wine

Grapes	Passerina (100%)
Production area	Porto Sant'Elpidio
Altitude	50 mt above sea level
Soil type	Medium mixture
Vine training system	Guyot
Vineyard density	2.200 vines per hectare
Grape harvest	By hand with inertization of the grapes in the first ten days of September
Vinification	Soft pressing, use of selected yeasts. Refermentation in autoclave for at least 90 days
Refinement	Refinement in the bottle
Alcohol	12% vol.
Wine serving temperature	5° - 6 °C
Bottles for package	6

The Marche Rosso wine has an intense ruby red colour with violet reflections. Characterized by scents of violet, cherry, ripe black cherry, blueberries and a slightly vegetal hint.

The taste is rich, fruity, pleasantly fresh, with soft tannins, overall harmonious and elegant.

Recommended with cold cuts and aged cheese, main dishes with meat sauces or with tomatoes and grilled meat.

