



Gobbi & Mannocchi
Azienda Agricola

LINEA
GEMS

SOLHE

MARCHE PASSERINA

INDICAZIONE GEOGRAFICA PROTETTA



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

Light and bright yellow with light grass green nuances. The nose expresses notes of ripe quince on a background of almond blossom and tropical nuances. In the mouth the sensations perceived are combined with memories of white almond that are prolonged in a soft and delicate finish.

Excellent for aperitifs. It goes well with raw seafood and delicate first courses.



AZIENDA AGRICOLA GOBBI&MANNOCCHI
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