

PASSERINA D'ABRUZZO DOP

TECHNICAL SHEET



TYPE White wine

VINEYARDS, GRAPES AND HARVEST LOCATION OF VINEYARDS Abruzzo GRAPES Passerina 100% HARVEST PERIOD september

VINIFICATION

VINIFICATION cryomaceration at 5-8° C, soft crushing, settling and control of the must fermantation temperature in stainless steel tanks MALOLACTIC FERMENTATION no REFINEMENT 3 months on fermentation yeasts in stainless steel tanks



DESCRIPTION

COLOUR straw yellow with greenish hues FRAGRANCE fruity with hints of peach, apricot and grapefruit TASTE full-bodied and well-balanced ALCOHOL 13% vol

SERVING SUGGESTIONS TEMPERATURE 12°C