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### PASSERINA BRUT

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#### Data Sheet

The exaltation of Passerina wine, the realization of its vocation to freshness, sensorial purity, acidity and exceptional drinkability. A combination of bubbly chicness and style.

**BLEND OF GRAPES:** Pure Passerina.

**HARVESTING AND VINIFICATION:** determined by 3-parameter maturation curve: sugar, total acidity, pH. Thermo-conditioned vinification process for white grapes clarified by must flotation, temperature-controlled fermentation at 16°C in temperature reduced ambient.

**MATURATION:** in stainless-steel tanks for at least 1 month.

**REFERMENTATION:** Long Charmat method (6 months of refermentation).

**AGEING:** in bottles for approximately 2 months.

**SENSORY PROFILE:** soft straw yellow in colour, an aroma of apples, citrus fruit, freshly-baked bread, fresh on the palate. An elegantly pleasant wine of exceptional drinkability. Vivacious with fine and persistent perlage.

**SERVING SUGGESTIONS:** to be served chilled at a temperature of 8-10°C with hot and cold fish starter courses, pasta dishes and plain Mediterranean seafood dishes. Destined by vocation to be enjoyed without food. The perfect aperitif.

**SHELF LIFE:** 3 years ca.

**ANALYSIS DATA:** Alc. cont. 12% vol.,  
Total acidity 6,2 g/l., Volatile acidity from 0.15 to 40 g/l,  
Glucose and Fructose: inf. to 4 g/l, Sulphur total from 60 to 90 mg/l.

