

PASSERINA MARCHE IGT 'PICENI'

Data Sheet

Historical white grapevine cultivated on the Adriatic side of central Italy. In the enological culture this is considered a wine of exceptional drinkability, pleasing for a sensory minimalism which becomes its strong point. A combination of chicness and style.

BLEND OF GRAPES: Pure Passerina.

HARVESTING AND VINIFICATION: determined by 3-parameter maturation curve: sugars, 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 3 months.

AGEING: in bottles for approximately 1 month.

SENSORY PROFILE: straw yellow in colour, a bouquet of fresh flowers and peaches, fresh on the palate. An elegantly pleasant wine of exceptional drinkability.

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.

SHELF LIFE: 2 years ca.

ANALYSIS DATA: Alc. Cont. 12,5% vol., Total acidity from 6 to 6,5 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.

