



PASSERINA BRUT

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 Suggestion

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.

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.