

OFFIDA PASSERINA BIO DOCG

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 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.

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.

