

# PASSERINA MARCHE BIO IGT

## 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.



DATA SHEET