

biologico



PASSERINA TERRE DI CHIETI IGP

TECHNICAL SHEET



TYPE

White wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Province of Chieti

GRAPES Passerina from organic farming

HARVEST PERIOD Second decade of September



VINIFICATION

VINIFICATION Destemming and crushing of the grapes, cryo-maceration and soft pressing of the crushed grapes, temperature-controlled fermentation in stainless steel tanks



DESCRIPTION

COLOUR Straw yellow with subtle greenish highlights

FRAGRANCE Fruity, with fine citrus and floral notes

TASTE Medium-bodied, fresh and delicate, slightly savoury

ALCOHOL 13% vol



SERVING SUGGESTIONS

TEMPERATURE 10-12°C