



PASSERINA TERRE DI CHIETI IGP

TECHNICAL SHEET



TYPE

White wine



VINEYARDS, GRAPES, HARVEST

LOCATION Chieti Province

GRAPES Passerina

HARVEST PERIOD September



VINIFICATION

VINIFICATION Destemming 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 hues

FRAGRANCE notes of white-fleshed fruit; and

delicate floral hints, distinctly mineral finish

TASTE good structure with a long finish

ALCOHOL 13%



SERVING SUGGESTIONS

TEMPERATURE 10-12°C