

PASSERINA BRUT



VINEYARD & PRODUCTION INFO

Vineyard size: 15 ha
Green Status: sustainable
Soil composition: sandy and mixed texture
Training method: Guyot
Elevation: 656-984 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: North-West
Vines age: 15-20 years
Harvest time: beginning of September
First vintage: 2007
Production: 170,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Passerina
Fermentation

Container: stainless steel tanks
Length: 15 days
Temperature: 57 °F

Maceration

Technique: on the skins
Length: 4 days

Aging

Container: charmat Method (long)
Length: 90 days on the lees for Prise de Mousse
In bottle: 2 months



TECHNICAL DATA

Alcohol: 12%
Residual sugar: 7 g/l
Acidity: 6 g/l
Dry extract: 20.3 g/l



FOOD PAIRINGS

Best as an aperitif with fish starters and vegetable tempura.



TASTING NOTE

Bright yellow with silver hues and a fine, persistent perlage. The bouquet on the nose shows white peaches and citron, with floral notes of acacia. On the palate, it is fresh and sapid, with citrusy sensations pleasantly balanced by its softness. Medium finish with fine perlage.

PRODUCER PROFILE

Estate owned by: Velenosi family
Winemaker: Attilio Pagli & Filippo Carli
Total land under vine: 240 ha
Winery production: 2,500,000 bottles
Region: Marche (Italy)

