

PASSERINA DEL FRUSINATE IGP



VINEYARD & PRODUCTION INFO

Vineyard size: 3 ha

Soil composition: red clay resulting from mountain erosion and volcanic layers

Training method: spurred cordon

Elevation: 948 ft a.s.l.

Vines/ha: 3,500 vines/ha

Exposure: North-South

Harvest time: mid September

First vintage: 2011

Production: 20,000 bottles



WINEMAKING & AGING

Varietal composition: 85% Passerina, 15% Viognier
Fermentation

Container: stainless steel tanks

Temperature: 59-64 °F

Maceration

Length: 12-15 days

Aging

Container: stainless steel tanks

Length: 6 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 3.1 g/l

Acidity: 6.3 g/l

Dry extract: 21.5 g/l



FOOD PAIRINGS

This wine pairs well with pasta dishes featuring shellfish, mussels, and cockles. It is perfect with grilled or oven-baked fish.

It is also great as an aperitif with fresh cheeses.



TASTING NOTE

Straw yellow with greenish reflections.

The aroma of this wine is fruity and floral, with jasmine scents and intense citrus notes of pink grapefruit and lychee.

The taste is fresh and persistent.

PRODUCER PROFILE

Estate owned by: Di Cosimo family

Winemaker: Giancarlo Berti

Total land under vine: 25 ha

Winery production: 80,000 bts

Region: Lazio (Italy)

