

VELENOSI

PASSERINA - BRUT

Passerina takes its name from the fact that sparrows ("passeri" in Italian) show a particular interest for this type of grape due to its tasty flavor and for the small dimension of its berries.

This variety is particularly suitable for sparkling wines using the Charmat Method ("spumantizzazione" in Italian) thanks to its rich aromatic properties and high acidity.

On 2007 Velenosi started to produce Passerina sparkling wines on top of the classic Passerina still-dry wine.

TASTING NOTE



Bright yellow with silver hues and a fine and persistent perlage.

The bouquet on the nose shows white peaches, citron with floral notes of acacia flower.

On the palate it is fresh and sapid with citrusy sensations pleasantly balanced by its softness.

Medium finish with fine perlage.



FOOD PAIRINGS

Best as an aperitif, with fish starters and vegetables tempura.



VINEYARD & PRODUCTION INFO

Vineyard location: Ascoli Piceno

Vineyard size: 15 Ha

Green status: sustainable

Soil composition: sandy and mixed texture

Training method: Guyot

Elevation: 200-300 m asl

Vines/hectare: 5.000

Exposure: Northwest

Vine age: 15-20 y

Harvest time: beginning of September

First vintage: 2007

Production: 170.000



WINEMAKING & AGING

Varietal composition: 100% Passerina

Fermentation container: stainless steel tanks for 15 days at 14°C

Maceration technique: on the skins for 4 days

Type of aging container: Charmat Method (long)

Length of aging: 90 days on the lees for Prise de Mousse

Length of bottle aging: 2 months refining



TECHNICAL DATA

Alcohol: 12%

Residual sugar: 7 g/L

Acidity: 6 g/L

Dry extract: 20,3 g/L



PRODUCER PROFILE

Estate owned by: Angela Velenosi

Winemaker: Filippo Carli

Total acreage of wine: 240 Ha

Winery production: 2.500.000 bottles

Region: Marche



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viaswine.com | @viaswine
875 6th Ave Suite 15 New York,
New York 10001