



PASSERINA

MARCHE BIANCO

PROTECTED GEOGRAPHICAL INDICATION

PRODUCTION AREA

The grapes come from our vineyards located in the territory of San Ginesio, between 300 and 400 meters above sea level, oriented to South-East, on the hills of the Fiastrella valley. The soil is medium textured, clayey, deep and fertile.

GRAPES

Passerina

VINIFICATION AND AGING

The harvest is manual. The crushing, de-stemming and pressing are made softly. It follows the alcoholic fermentation at a controlled temperature. The aging on its fine lees lasts for the remaining few months until spring, when the wine is bottled.

ORGANOLEPTIC CHARACTERISTICS

The color is straw yellow with golden reflections. The aromas are of white flowers, white fruits, tropical fruits, citrus fruits and grassy notes. The flavour is dry, soft, tasty and very fresh.

FOOD PAIRINGS

It is excellent as an aperitif and goes perfectly with appetizers, soups, pasta dishes, fish and white meats, fried olives (olive fritte all'ascolana), fresh and semi-seasoned cheeses.

SERVICE TEMPERATURE

8-10 C.

www.terredisanginesio.it