

SPUMANTE



SPUMANTE PASSERINA BRUT

TECHNICAL SHEET



TYPE

White wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Abruzzo

GRAPES Passerina

HARVEST PERIOD september



VINIFICATION

VINIFICATION Soft pressing, clarification of the must and fermentation in temperature-controlled stainless steel tanks. Re-fermentation in autoclave using the Charmat method.



DESCRIPTION

COLOUR Light lemon yellow with slight greenish highlights, fine and persistent perlage

FRAGRANCE Delicate citrus and floral aroma, with subtle notes of freshly baked biscuits

TASTE Fresh and lively, with a medium structure and persistence in the mouth

ALCOHOL 12% vol



SERVING SUGGESTIONS

TEMPERATURE 6-8°C