



PASSERINA TERRE DI CHIETI IGT- BIO

Grapes

100% Passerina

Production area

Abruzzo

Vinification

The grapes used for this wine, cultivated according to the methods of the organic agriculture, are picked up only manually during the month of September and undergo a selection process already in the vineyard in order to guarantee the highest quality of the product. After the pressing procedure and the destemming, the must and the skin of the grapes remain in contact for some hours at low temperatures. Thanks to this process the main aromas of the grapes are enhanced. Fermentation and maturation in stainless steel tanks at controlled temperature are the next steps.

Description

This wine has a straw yellow color with gold nuances. Its bouquet is floral and rich in notes of tilia and jasmine. It also has fruity nuances, of apple, pear and citrus. These nuances can be found also on the palate and give the wine its characteristic freshness and softness.

Food pairings

It is perfect with fish dishes and all shellfish, and with vegetables and soft cheeses.

Serving temperature

10°-12° C

Bottle

Burgundy Authentique

Characteristics

Alcohol: 12.5 % vol.

Residual sugar: 5 g/l

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