



TERRA FAGETO



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PASSERINA

MARCHE
INDICAZIONE GEOGRAFICA TIPICA

VINO BIOLOGICO

lerizia



Letizia - Marche Passerina IGT

Organic

Passerina is also called "golden grape" for the golden color of the grapes at the time of ripening.

Characteristics

Classification: Marche Passerina Igt "Letizia"

Year: 2019

Grape varieties: 100% Passerina

Vineyard location: our vineyards are located in the municipalities of Campofilone and Altidona. We are along the axis of the Aso Valley with the Sibillini mountains in the background, where there are frequent breezes and low atmospheric humidity also due to the proximity of the mountains and sea. The Aso Valley is unique in that it is a very narrow river valley and the breezes are easily channeled from the sea and mountains. The vineyards are located at an altitude of 250 meters above sea level, the soil is mainly pebbly and sometimes clayey.

Vine training method: Guyot

Planting density: 5000 stumps per hectare

Yield per hectare: 1,1-1,2kg per ceppo

First year of production: 2009

Harvest method: hand picking, in crates, early in the morning.

Vinification: destemming and very soft crushing in the absence of oxygen, yield of about 50% with static musts cleaning, inoculation of selected yeasts, temperature-controlled fermentation at about 15 ° C for about 15 days.

Ageing: on fine lees for 3 months and 3 months ageing in glass.

Serving temperature: 8°c /10°c

Analytical data

Alcohol content: 13.10% vol

Sugar content: 2.5 g/L

Acid content: 5.9 g/L

Extract: 23.50 g/L

Serving suggestions

Let the wine rest at least 10 days after shipping.

Organoleptic properties

Bright straw yellow wine with aromas of elderberry, grapefruit and ripe yellow pulp fruit. The acidulous vein and sapidity are balanced with an excellent structure, good persistence and great softness.

Food pairings

Perfect with seafood cuisine, appetizers, fish soups, crustaceans and shellfish, baked fish, white meats.

Storage

Store the bottle horizontally, preferably in a dark and silent environment, with a temperature between 12 - 18 degrees and a humidity of around 60 - 70%. The wine lends itself to a further 3-4 years ageing.

