



PASSERINA COLLI APRUTINI

Indicazione geografica tipica

PRODUCTION AREA Abruzzo, Italy **ALTITUDE** 200 meters above sea

GRAPE 100% Passerina **SOIL** sandy, calcareous, mostly solid

YELD PER HECTARE 100 – 120 pecks **VINIFICATION YIELD** 65/70% **HARVEST** second decade of September

ALCOHOLIC FERMENTATION in stainless steel at a controlled temperature

AGEING 3 months in stainless steel **ALCOHOL** about 12%

COLOUR very pale yellow with yellowish/greenish highlights

TASTE it tastes fresh and distinctive, with white fruits and grapefruit notes

FOOD PAIRING it goes well with aperitifs, soups, fried vegetables and fish, boiled white meat, even-fat cheeses and dairy products in general

SANTONE VINI

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