



PASSERINA EXTRA DRY

Vino Spumante

PRODUCTION AREA Italy, Abruzzo **ART** Delicate sparkling wine, made directly from the refermentation of wine in small stainless steel autoclaves at low temperature for a whole process that lasts about 45 days

VARIETAL Passerina 100% **SPUMA** Abundant and evanescent, fine-grained and persistent perlage

COLOR Deep pink **BOUQUET** Finely fruity, delicate, aromatic, balanced and elegance

HARVEST second / third decade of October **TASTE** Clear, soft, reminiscent of cherry

ALCOHOL 12% **ATMOSPHERIC PRESSURE** 5 atm at 20° C.

SERVING TEMPERATURE 6°-8° C.

PAIRINGS Excellent as an aperitif, ideal with refined dishes and cheeses

SANTONE VINI

www.santonevini.it