



LINEA BIO
Marche IGT Passerina

FIRST VINTAGE: 2016.

PRODUCTION AREA: Vineyards in Offida and Castel di Lama with organic agriculture.

VARIETY: Passerina 100%.

ALTITUDE: 200-300 m a.s.l.

SOIL: Medium-textured, tending towards a sandy soil.

TRAINING SYSTEM: Guyot.

DENSITY: 5000 plants per hectare.

YIELD PER HECTARE: 80 quintals approx.

HARVEST: Hand-picked at the end of September.

VINIFICATION: A careful selection of the grapes supplies only the best bunches for the production of this wine. After a soft pressing, the temperature is immediately lowered to favor the settling and the elimination of substances present in the must. The fermentation takes place in stainless steel tanks at a controlled temperature of 13 -15 C. The subsequent aging which lasts until the February following the harvest, always in temperature-controlled stainless steel tanks, aims at guaranteeing a constant temperature of about 10 C necessary to maintain the patrimony of the bouquet.



SIGHT

Bright yellow with light golden hues



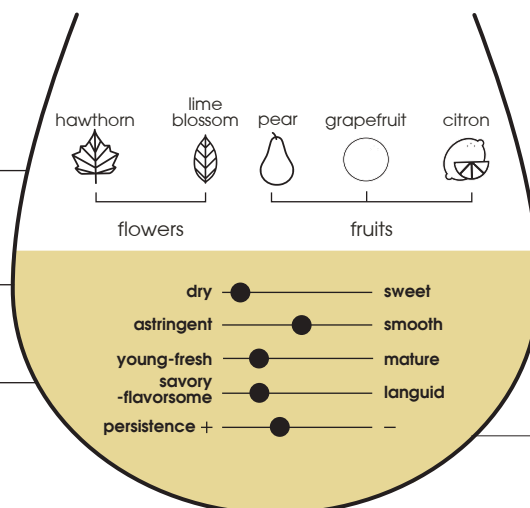
SMELL

Strong floral scents of lime and hawthorn open this bouquet only to slowly give way to fruity scents such as pear and finish off with citron and ripe grapefruit.



TASTE

Fresh and savory, typical of the variety. An enhancement of the aromatic patrimony already perceivable in the bouquet. Lingering with herbaceous, balsamic hints.



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