



PROPE

Controguerra Doc Passerina

FIRST VINTAGE: 2017.

PRODUCTION AREA: Vineyards located in the district of Controguerra.

VARIETY: Passerina 100%.

ALTITUDE: 250-300 m a.s.l.

SOIL: Medium-textured with abundant gravel.

TRAINING SYSTEM: Guyot.

YIELD: 5000 plants per hectare.

YIELD PER VINE: 2.5 kgs approx.

HARVEST: Mid-September, hand picked in small cases.

VINIFICATION: Brief cold maceration for approximately 6 hours. Fermentation at a controlled temperature in cement barrels. Left to age on fine lees at a controlled temperature for 2 or 3 months.



SIGHT

Bright yellow with light golden hues.



SMELL

Floral scents of acacia blossom and lily of the valley with hints of exotic fruit.



TASTE

Pleasantly fresh with a lingering fresh finish make for a supple and enjoyable mouthfeel.

