



VILLA ANGELA

Marche IGT Passerina

FIRST VINTAGE: 2007.

PRODUCTION AREA: Company owned vineyards located in Ascoli Piceno.

VARIETY: Passerina 100%.

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

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

TRAINING SYSTEM: Guyot.

PLANT DENSITY: 5000 plants per hectare.

YIELD PER HECTARE: 80 quintals approx.

YIELD PER VINE: 1.5 kg approx.

HARVEST: Mid-September. Hand picked in the early morning or late afternoon in small cases.

VINIFICATION: A careful selection of the grapes consents that only the best grapes are used for the production of this wine. A light pressing is followed by an abrupt decrease in temperature so as to favor the decantation of the must. Fermentation takes place in stainless steel tanks at a controlled temperature of 13-15 C. The subsequent aging, always in stainless steel tanks, lasts until February at a constant temperature of 10 C in order to preserve the patrimony of the bouquet.



SIGHT

Bright yellow with light golden hues.



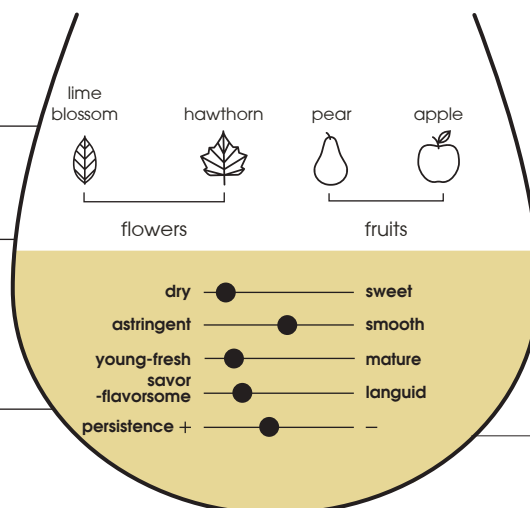
SMELL

Elegantly fresh with strong floral scents of lime blossom and hawthorn. Vast fruity hints of crunchy apple, but aboveall pear complete the bouquet which finishes with a touch of citron and ripe grapefruit.



TASTE

Savory and fresh tasting. Excellent structure, well-balanced and a long, lingering finish.



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