



**VELENOSI**  
ASCOLI PICENO



# VILLA ANGELA

Marche IGT Passerina

**FIRST VINTAGE:** 2007.

**PRODUCTION AREA:** Selected company owned vineyards located in Ascoli Piceno, Offida, Acquaviva and Ripatransone.

**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:** 60 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 allows for only the best bunches to be chosen for the production of this wine. A cold maceration is carried out at a temperature of 5°C, followed by a soft pressing. Fermentation takes place in stainless steel tanks at a controlled temperature of 13-15°C. Aging lasts until February in temperature controlled stainless steel tanks at 10°C in order to preserve the patrimony of the bouquet.

 **SIGHT**

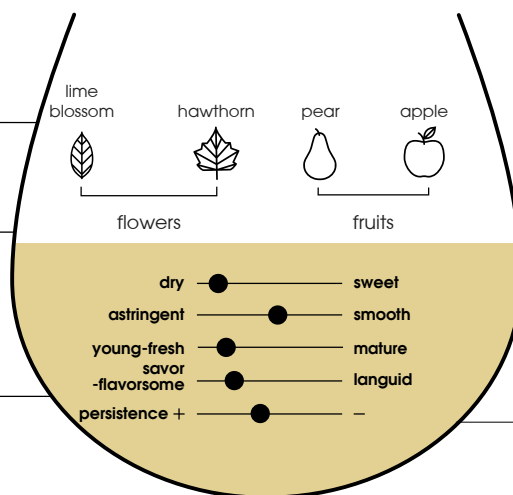
Bright yellow with light golden hues.

 **SMELL**

Elegantly fresh with strong floral scents of lime blossom and hawthorn. Vast fruity hints of crunchy apple, but above all 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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