



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.



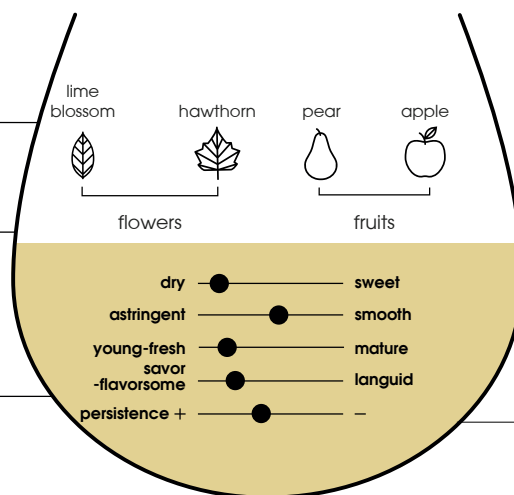
SMELL

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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*contains sulphites

01/02/2021