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PASSERINA

Marche IGT Passerina

FIRST VINTAGE BOTTLED 2007

PRODUCTION AREA Company-owned vineyards in Ascoli Piceno

GRAPE VARIETY Passerina 100%

ALTITUDE 200-300 meters above-sea-level

SOIL TYPE Medium texture, rather sandy

TRELLISING SYSTEM GUYOT

PLANT DENSITY 5,000 vine stocks per hectare

YIELD PER HECTARE Approximately 80 quintals

YIELD PER GRAPE-VINE Approximately 1,5 Kg

HARVEST Mid-September; hand picked, early morning or late afternoon, placed in small crates and stored cold before reaching the winery.

FERMENTATION The grapes for the production of this wine are carefully selected. The soft crushing of the grapes is immediately followed by a drop in temperature to favour decanting and removal of the floating substances in the must. Fermentation takes place in temperature-controlled steel vats (between 13-15°C). The refinement, carried out in thermo-controlled steel vats providing a constant temperature of about 10°C in order to preserve the aromas developed during fermentation, lasts until the month of February of the previous harvest. *

SENSORY ANALYSIS

COLOUR Bright yellow with pale golden reflections. BOUQUET Strong full-bodied floral hints of linden and hawthorn with an overall roundness. The wide fruity notes of lemon and grapefruit and crisp pome fruit complete the clearly enthralling fragrance.

TASTE This wine is marked by freshness and delicate tanginess. Thanks to its low alcohol content, it is pleasant, intriguing and never dull. The fruity notes of its bouquet are found with equal refinement and complexity.

HISTORICAL FACTS Originary Adriatic ancient grape variety. Its peculiar name (*passerina* means small sparrow) likely comes from the shape of small 'winged' bunches, with rounded intense-yellow grapes that resemble a small sparrow.