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## “ALAGNA” PASSERINA DEL FRUSINATE I.G.T. (Organic Wine)

**Grape:** Passerina

**Provenance:** Anagni (FR)

**Altitude:** m 350 s. l. m.

**Training System:** "espanso"

**Density:** 1500/ ha

**Surface:** 2 ha

**Yield:** 90 q/ha

**Harvest:** end of September

**Vinification:** cold maceration on the lees for 7/8 hours at controlled temperature (5/6 °C). Alcoholic fermentation in steel tanks at 14/15°C. No malolactic fermentation. Refinement in bottles.

**Color:** yellow straw with golden reflections

**Nose:** delicate bouquet with scents of apple and ananas

**Palate:** dry with subtle fruity taste

**Pairs with:** hors d'oeuvres, light soups, white meats and fish.