



## PASSERINA

### Passerina del Frusinate IGT

**Grapes:** Passerina

**Geographic Area:** Anagni (FR)

**Height of the vineyards:** 350 a.s.l.

**Drilling system:** spurpruned cordon

**Vinestocks/Ha:** 1.500/ha

**Maximum yield of grapes:** 90 q/ha

**Vinification:** manual harvest, cold maceration under temperature controlled per 7/8 days at 5/6 C°, alcoholic fermentation in stainless steel tanks at 14/15 C°

**Number of bottle:** 10.000

**Alcool %vol.:** 13

**Color:** straw yellow

**Bouquet:** fruity with scent of pineapple and white peach

**Taste:** fruity, fresh, elegant and persistent on the palate

**Food pairings:** cheeses, fish and white meats



tasting by Marco Irato

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