



Controguerra PASSERINA

DOP

VINE

100% Passerina

CROP TECHNIQUE

Grapes of organic farming, grassing of the vineyard, Guyot pruning

ORGANOLEPTIC CHARACTERISTICS

Straw yellow color of medium intensity. Hints of green apple, citrus fruits, white peach, aromatic herbs, flint. A well-balanced taste with a fresh acidity

AVERAGE AGE OF THE VINE

20 years

YIELD PER HECTARE

70hl/ha

HARVESTING AND WINEMAKING

Hand-picked with a careful selection of the grape bunches, soft pressing, spontaneous fermentation and aging on the lees for 6 months. This product does not undergo any stabilizing treatment or filtering in order to preserve its natural evolution and integrity. For this reason, the wine may not be perfectly limpid and there may be a slight deposit at the bottom of the bottle

SERVING SUGGESTIONS

Ideal with seafood and clams. Delicate dishes of meat and vegetables

SERVING TEMPERATURE

7-10 °C.

NUMBER OF BOTTLES IN 2020

3.300

Guido Strappelli

