

VALLED'ORO



## PASSERINA TERRE DI CHIETI IGP

### TECHNICAL SHEET

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#### TYPE

White wine



#### VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Chieti

GRAPES Passerina 100%

HARVEST PERIOD October



#### VINIFICATION

VINIFICATION destemming, cryomaceration of the pressed grapes at 5/8°C, soft pressing and fermentation at controlled temperature

MALOLACTIC FERMENTATION no

REFINEMENT with yeasts in cement and stainless steel tanks



#### DESCRIPTION

COLOUR delicate straw yellow with light green hues

FRAGRANCE fruity with peach, apricot and grapefruit notes, floral hints remind of wisteria and lime tree. With time becomes more mineral

TASTE full-bodied and fresh with good structure and long persistence

ALCOHOL 13% vol



#### SERVING SUGGESTIONS

TEMPERATURE 12°C