

Colli Aprutini Passerina IGT *White*



Type

White

Alcoholic content

12.50%

Variety

Passerina

Harvesting period

First week of October

Serving temperature

10/12°

Bottling

February of the following year

Packaging

Cartons containing 6 bottles each (bottles contain 0.75 L each)

Vine characteristics

Yield per hectare: 9,000 kilograms.

Guyot pruning system.

Density of the establishment: 3,500 per hectare.

Winemaking

Destemming, soft pressing, ageing in stainless steel at a controlled temperature.

www.marcocelli.it



0.75 lt



Passerina



10-12°