

UNICO

Passerina

Appellation

Indicazione Geografica Tipica Terre di Chieti I.G.P.

Grape

Passerina

Grape history

The white grape Passerina is very widespread in central Italy. It is an indigenous grapevine of Greek origin and it was given the name "golden grape" on account of its prestigious nature. This vine was widely dropped during the 1960s, however in the last decade it has seen an inversion in this trend and has awoken the interest of many wine producers and enthusiasts.

Production area

District of Chieti

Soil

Deep, finely-textured, moderately alkaline, very calcareous.

Age of vineyards

5 - 10 years

Cultivation Type

Pergola abruzzese

Vines per hectare

1800 multiclone varieties.

Yield per hectare

8000 kg

Harvest

Period: September

Harvest method: Hand-picked in crates

Wine-making technique

- The whole grapes are chilled in our exclusive cooling tunnel with immediate drop in temperature and consequent cold maceration of the skin peels;
- After destemming soft crushing in inert environment at 0.7 bar;
- Cold static decantation at 14 °C for 24 - 48 hours.

Fermentation

Container: inerted stainless steel tanks

Temperature: 8 - 11 °C

Ageing

3 months in stainless steel

Final composition

Alcohol content: 13 % vol.

Organoleptic evaluation and food pairing

The wine has a delicate straw yellow with light greenish highlights. Fruity aroma with peach, apricot and grapefruit nose. Its flowery bouquet reminds of wisteria and lime and with the passing of time it becomes distinctly mineral. Floral with ripe almost melon-like fruit. Flinty and clean with crisp acidity. It can be successfully matched with fish entrées, flavoured raw fish, shell fish, all fish dishes. Enjoy with sushi!

Serving temperature

8/10°C

