



DonnaPaolina

OFFIDA PASSERINA D.O.C.G.

Grape variety: 100% Passerina

Production area: Offida, hillside, south-west exposure (200 m a.s.l.).

Soil: clay loam.

Vine training system: trellis system with Guyot method.

Density: 5,000 vines per hectare

Yield per hectare: 10 tons

Grape yield in wine: 60%

Harvesting season: end-September.

Harvest: by hand in small crates, carried out strictly in the early morning hours at a temperature between 12°C and 15°C to preserve the characteristic aromas. Grapes are immediately taken to the cellar and crushed.

Alcoholic fermentation: in stainless steel at a temperature of 13.5°C for about 15 days.

Refinement: in steel vats with small grape marc until the bottling in March.
3 months in bottle.

TASTING NOTES:

Straw-yellow in color with greenish hues, the palate reveals clear sensations of ripe fruit, accompanied by a lively acidity and the right balance.