

Perfect as an aperitif, it accompanies dishes based on raw fish, more complex first courses based on fish, baked and grilled seafood dishes.



12 %



10-12 °C



PESOLILLO

TENUTA AGRICOLA

PASSERINA BRUT

Organic wine

Very ancient variety cultivated in central Italy that has found its maximum expression in the Abruzzo region. In fact, the cold that descends from the Maiella mountains, reinforced by the sea breezes have enhanced the peculiarities of this surprising vine: aromas of intense and elegant white flowers and white fruits with an acidity that makes this variety unique in the Italian wine scene. The light sandy soil and the north-east exposure of our vineyards are fundamental elements to produce this original wine with a strong territorial imprint that expresses its peculiarities in the sparkling process.

Winemaking

The grapes are harvested by hand around mid-August when the acidity is still important and the aromatic profile elegant with low sugar content; after destemming, the crushed grapes remain in the press for few hours (maximum 2) (skin maceration at 10 ° C) to gently extract the perfumes; followed by subsequent soft pressing, static decantation of the must for 48 hours at 8 ° C and then alcoholic fermentation at 16 ° C for 8-10 days (**first fermentation**). Only after further aging on the lees for another 3-4 months the base wine is ready to be sparkling in autoclave at a temperature of 14 ° C for 20-22 days (**second fermentation**). The long second fermentation is essential to have a delicate and fine perlage and the wine thus reaches a pressure of about 4.5-5 bar.

After further maturation in autoclave for 3-4 months, the sparkling wine is bottled with the addition of a **liquor d'expédition** that enhances the aromas and brings the residual sugar around 7g / L of sugars (**brut**), made using the same passerina wine that has been fermented and aged in barriques.

Organoleptic characteristics

Straw yellow colour with green reflections, the nose shows a perfect balance between intense aromas of white flowers (thrush, magnolia, acacia) with a touch of white fruit (peach and bergamot) and elegant notes of hazelnut, bread crust and almond deriving from the maturation on the lees.

On the palate it expresses the salinity of the sea breeze, the freshness and minerality of the territory, with a very fine, delicate and elegant perlage.

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