

PASSERINA BRUT

Sparkling Brut

Vintage *not declared* - liters **0,75** - **MADE in ITALY**



Soil and vine breeding

Grapes Passerina grapes

Altitude 100 - 250 meters above sea level

Soil Type Medium texture

Position and Exposure Hilly with slight slopes, vineyards exposed to the West, South - West

Planting Density 1.600 vines/hectare

Yield per hectare 160 q

Training System Pergola of Abruzzo

Winemaking

Grape Harvest:

Manual harvest, at the beginning of September

Pressing:

The grapes are crushed and pressed softly; the must obtained is decanted for 24 hours at 10°C, before being decanted to separate the clear fraction

Fermentation temperature:

Fermentation is carried out at 18°C for approximately two weeks in steel containers

Malolactic Fermentation:

No

Second fermentation:

In steel tank according to the Charmat method, with brief aging on the yeasts

Chemical Characteristics

- Alcohol Content **12,50%** Vol.
- Dry Extract **< 18 g/l**
- Total Acidity **6,00 - 7,00 g/l**
- PH **3,20 - 3,30**
- Residual Sugars **8 - 10 g/l**
- Sulfur Dioxide **Contains sulphites**

Organoleptic Characteristics

Color: fine and persistent perlage, light straw yellow color, with greenish nuances

Smell: delicate floral scent, accompanied by a light hint of bread crust

Taste: harmonious, pleasant, fine and lively, which recalls delicate hints of fresh fruit

Service Mode

Temperature **6 - 8°C**

Ideal as an aperitif, it pairs well with shellfish, seafood appetizers and delicate first courses

Revisione (Rev, 1 - 05/06/2023)

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