

MELLIANUM BRUT
Passerina Vino Spumante
Indicazione Geografica Protetta



Soil and vine breeding

Vineyards location: Miglianico

Grapes: Passerina 100%

Altitude: 80 - 100 metres o.s.l.

Soil type: medium consistency

Layout and exposure: hilly with slight slopes,
West/South West-facing vineyards

Vine age: 3 - 5 years

Implantation density: 1.600 vine stocks / hectare

Yield per hectare: 16 tonnes

Training system: pergola of Abruzzo

Vinification

Grape harvest: manual, around the beginning of September

Skin maceration: the grapes are crushed and pressed softly;
the free-run must is decanted for 24 hours at 10°C, before
being decanted to obtain the purest fraction,
which will be fermented.

Alcoholic Fermentation: the fermentation is carried out at
18°C for about two weeks in steel containers

Frothing/sparkling process: in steel tanks according to the
Charmat method, with three months of aging on the yeasts

Organoleptic characteristics

Colour: fine and persistent perlage, bright straw colour

Smell: delicate floral bouquet, accompanied by a slight
hint of bread crust

Taste: the taste is harmonious, pleasant, fine and lively,
with delicate floral scents

Service mode

Temperature: 8 - 10°C

Pairings: ideal as an aperitif, it is ideal to pair it with
shellfish and white seafood appetizers