

Vigor Passerina IGT


UMANI RONCHI
VITICOLTORI IN MARCHE E ABRUZZO

Origin

Country	Italy
Wine Region	Marche
Winery	Umani Ronchi

Technical Data

Grape Varieties	Passerina
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification

After a light pressing, the prime must is rapidly cooled and then goes through static decantation. The alcoholic fermentation takes place in stainless steel tanks at a temperature of 14-16°C for about 8 to 10 days. The wine does not undergo malolactic fermentation.

Ageing

The wine rests in stainless steel tanks for about 5 months, in contact with the fine lees before bottling.

Description

In Brief

Passerina is a white Italian white grape variety native to central Italy and typical particularly in the Marche and Abruzzo regions. It's known for producing refreshing wines with bright acidity and delicate floral and citrus aromas. The name "Passerina" is believed to be derived from the Italian word for "sparrow" (passero), as the small grapes are a favourite food source for birds.

A very fresh and mineral white wine, which is incredibly easy to match with different food and recipes.

Tasting notes

Bright golden straw colour. On the nose: floral aromas of wild flowers, apple, apricot, and jasmine. On the palate the wine is refreshing and elegant with pronounced minerality and a medium, fresh finish.

Food Pairing

Excellent with fish, white meat, fresh cheese, main dishes or legume soups.

Notes

