

PASSERINA



FAZI BATTAGLIA

Indicazione Geografica Tipica

MARCHE

THE UNMISTAKABLE ORIGINAL VERSION OF
FAZI BATTAGLIA'S AMPHORA BOTTLE HAS
BEEN GIVEN A NEW LOOK IN
WHITE GLASS

THE FLAVOUR OF TASTE
MODERN FROM THE **1970S** !



GRAPES

It is made from Passerina grapes grown in sunny hillside vineyards in the Marche.

PRODUCTION TECHNIQUES:

- ✓ The grapes are picked by hand
- ✓ Cold maceration in the press
- ✓ Soft pressing
- ✓ Fermentation in steel at 14 -16°C
- ✓ Ageing for 4 months on the fine lees to add crispness and tanginess to the wine

SENSORY PROFILE:

The wine has a straw-yellow colour. It opens on the nose with sensations of peach and apricot, then come spicy notes of hay and white pepper. Fresh and tangy with a fruity finish.

Serve at a temperature of about 12°C

