



Orefice Passerina IGT

Appellation of origin: IGT Terre di Chieti (Typical Geographical Indication)

Grape varieties: Passerina 90% Trebbiano 10%

Vintage: 2022

Harvest period: Second Decade of September

Alcohol content: 13 % vol.

Vinification:

Crushing and de-stemming of the grapes, cryomaceration, and soft pressing. Fermentation at controlled cool temperature.

Aging:

Stainless steel tanks for 6 months, and then refinement in bottle.

Tasting Notes:

Passerina has a pale straw yellow color with greenish reflections. The bouquet offers notes of white-fleshed fruit, citrus fruits and light hints of acacia flowers and mineral notes. On the palate it is lively, it's acidity is balanced by an intriguing savoury note.

Serving temperature: 10-12°C

Wine pairings:

Passerina goes well with raw fish appetizers, and fish dishes, especially with shellfish and crustaceans, but it also goes well with first courses such as mushroom or vegetable risottos. Ideal with white meats. It is captivating with vegetables in tempura and mixed fried fish. It is also a wonderful match with medium-aged cheeses.