



CANTINA OFFIDA

# Marche Passerina IGT Organic



## Characteristics

Production Area:	Offida
Vineyard:	20 HA
Exposition:	Sud West
Altitude:	290 m
Type of soil:	Clay, Chalk
Grapes:	Passerina
Training system:	Guyot
Fermentation:	In stainless steel tanks at controlled temperatures between 16-18°
Aging:	3 to 6 months in stainless steels
Alcohol content:	12,50%

Light golden yellow, delicate on the nose, with floral and spicy notes. Fresh and fruity on the palate with a nice, lemony finish.