

CHERRI

d'Acquaviva

PASSERINA MARCHE IGT



GRAPEVINES

Passerina 85%,
other white wine grapes from Marche Region 15%.

TYPE OF SOIL

Argilliferous soil, rich of microelements.

CULTIVATION SYSTEM

Row, Guyot. Density 5000 plants/Ha.

TIME FOR HARVEST

End of September - beginning of October.

PRODUCING TECHNOLOGY

Soft whole bunch pressing, controlled temperature alcoholic fermentation followed by some months of maturation.

COLOUR

Light yellow.

FRAGRANCE

Intense aroma typical of Passerina grape wine. Yellow fruits notes.

FLAVOUR

Ripe fruits sensations, lively and well-balanced.

FOOD PAIRINGS

It goes well with all kind of fish dishes.

SERVING

8-10° C.

ALCOHOL

12,5 % vol.

TYPE OF GLASS

Tulip.

PACKING

Bordeaux bottle.