

CHERRI

d'Acquaviva

OFFIDA PASSERINA DOCG RADIOSA

**GRAPEVINES**

100% Passerina native grapevine.

TYPE OF SOIL

Argilliferous soil, rich of microelements.

CULTIVATION SYSTEM

Filare, Guyot. Density 5000 plants/Ha.

TIME FOR HARVEST

Beginning of October.

PRODUCING TECHNOLOGY

24 hours pre-fermentative cold maceration. Soft whole bunch pressing, controlled temperature alcoholic fermentation followed by some months of maturation.

COLOUR

Straw yellow colour with light green reflections.

FRAGRANCE

Intense and enveloping aroma typical of Passerina grape wine. Apple and pineapple sensations.

FLAVOUR

Full-bodied wine mitigated by a lively freshness.

FOOD PAIRINGS

It's a good match for seafood dishes, but also for appetizers and starters.

SERVING

8-10° C.

ALCOHOL

14 % vol.

TYPE OF GLASS

Tulip.

PACKING

Bordeaux bottle in 6 bottles carton.

POTENTIAL AGEING

1-2 years from production.