



Quality source

AUFINUM

Passerina Terre di Chieti
Indicazione Geografica Tipica

DATA SHEET

Region: Abruzzo

Grapes: 100% Passerina

Classification: white dry

Vineyard location: Terre di Chieti (CH) - Abruzzo

Vineyard system: guyot

Soil: medium dough

Production: 80-100 q.li/ha

Produced bottles: 6000

Winemaking: alcoholic fermentation
in steel tanks.

Refinement: 3 months in bottle.

Pairings: given the structure and fullness of taste the wine must be accompanied by seasoned cured meats, medium-sized regional first courses, cheeses semi-hard texture with a certain aromatic imprint and regional second courses.

Service temperature: 10-12°C

How to serve: uncork at the moment

Recommended glass: medium size tulip