



BASSAMAREA

VARIETY: 100% Passerina

CLASSIFICATION: Marche Passerina IGT.

PRODUCTION AREA:

The grapes are from Marche's hills, in the typical area of production. Produced and bottled in Numana at the Azienda Agricola Conte Leopardi Dittajuti, Italy..

SOIL:

Good structure, clay and calcareous. Thanks to the clay, the grapes are healthy during the hot and torrid summer too.

TECHNICAL PRODUCTION:

The grapes are harvested and immediately cooled with dry ice (CO₂). Once de-stemmed, the must and the skins undergo a cold maceration for a few hours. After a soft pressing, the juice is fermented for about 10 minutes at a controlled temperature with selected yeasts. Aging: in stainless steel.

TASTING NOTES:

Straw-yellow in colour with aromas of tropical fruits and white flowers. The wine is quite savoury with good body and structure.

RECOMMENDED SERVING::

The aromas and the coolness of this wine are good companion with fish dishes, white meat and fresh cheese.

SERVICE TEMPERATURE: 9 - 11°C.

ALCOHOL: 12,5%.