



Offida Passerina

Grape variety: Passerina 100%

Area of production: Municipality of Offida

Harvest period: First decade of october

Average production per plant: 2.6 kg

Vineyard surface: 6:00:00 ha

Density of installation: 2,500 plants / ha

Cultivation system: Vertical shoot-positioned trellis (vsp)

Grapevine: Farmed as organic system

Soil: Medium textured with fairly even balance of clays

Average altitude: 280 m a.s.l.

Fermentation tank: Stainless steel

Temperature of fermentation: 16 °C

Refinement: In bottles three months before being sold

Bottles that can be produced: 50,000

Bottle: 750 ml Tiffany etruscan green

Packaging: 12 bottles per case

- 2007 **Premio Douja d'Or** 36° Concorso – Asti
- 2009 **Bollino assegnato da: Club Colli Malatestiani** Gradara (PU)

Concorso Nazionale