

## Passerina

### IGT TERRE AQUILANE “TESTAROSSA”

**Vintage:** 2015

**Production area:** the vineyards are placed at 450 AMSL in Capestrano, at the foot of Gran Sasso and Monti della Laga mountains. It extends itself over the eastern side of the valley (south-west facing) from a fresh and pure water which is considered to be the Tirino source. The grape yield is of 5200 grapevines per hectare which correspond to 90-100 quintals. This uncontaminated place is characterized by high brightness, low humidity and frequent breezes. Temperature range between night and day can reach a difference of 20°C, leading to a well balanced and complete maturation with a consequent great development of aromas. Thanks to its high capacity of drinking, the rocky soil is always accessible even after the rain. The aforesaid features facilitate the natural health of the grape, the reason why this territory could be considered suitable for a low impact viticulture (Capestrano is a distinctive “terroir” that has been recently exploited, even considering the global warming issue and its negative impact on this area). History tells us that the first human settlement on the Tirino stream date back to the V century A.C. during the ancient Saracens invasions. The finding of Capestrano warrior, one of the most famous Picent sculptures, is a symbol of the numerous battles occurred in this site.

**Wine history:** Passerina belongs to the Trebbiano family and it is considered to be a native variety of Middle Italy. It is cultivated on small crops and in Abruzzo it has been called with different names according to the production area: “Trebbiano campese” or “campolese” in Teramo and L’Aquila, “Trebbiano scenciato in Chieti and “Trebbiano dorato” in Pescara. The loose and winged bunch is of a medium size. Its ripening is medium-late and it is characterized by a slow sugar accumulation not followed by a proportional decrease of acidity during the harvesting time (first decade of October). It’s a very strong variety.

**Organoleptic features:** it’s a straw yellow wine with greenish highlights with intense floral aromas of broom and fruity perfumes of apple, citrus and fragrant fruits. It’s a wine of high acidity and persistence, good flavor and strong minerality, with an elegant and herbaceous final.

**Time of vintage** third decade of September.

**Vinification:** white vinification with a cryomaceration at 4°C for 24 hours, precrushing, soft pressing and a successive refrigeration for a better decantation. Fermentation occurs in steel tanks by using selected yeasts at a low temperature (11°- 14°C).

**Ageing:** 2 months in steel tanks on its fine lees, then 4 months in the bottle.

**How to serve it:** it needs to rest at least 10 days after its arrive. It should be served at a temperature of 8-10°C.

**Gastronomic matching:** it is recommended with fish cooking, antipasto, fish soups, mollusc, shellfish, roast fish and white meat.

**How to store the bottle:** the bottle should be put in a horizontal position away from direct light, heat and noise at a temperature of 15-18°C and a humidity of 60-80%.

**Analytical data:**

alcoholic grade:	13,00 % Vol.
residual sugar:	2,70 g/l

pH	3,28 g/l
total acidity:	5,80 g/l
flow acidity	0,19 g/l