



CANTINA OFFIDA

PASSERINA BRUT CUKALE

CARATTERISTICHE

ZONA DI PRODUZIONE:	OFFIDA
VIGNETO:	3M X 1,50M
ESPOSIZIONE:	SUD EST
ALTITUDINE:	280M
SUOLO:	MEDIO IMPASTO
VARIETÀ:	PASSERINA
FERMENTAZIONE:	METODO CHARMAT MARTINOTTI, PRESA DI SPUMA 60 GIORNI; RIMANENZA IN LIEVITI 3 MESI.
INVECCHIAMENTO:	3 MESI IN BOTTIGLIA
DEGUSTAZIONE:	COLORE GIALLO PAGLIERINO CHIARO, BRILLANTE PROFUMO INTENSO DI FIORI E FRUTTI, SAPORE FRESCO E MORBIDO.

PASSERINA BRUT CUKALE SPARKLING WINE

ZONA DI PRODUZIONE:	OFFIDA
ALCOHOL CONTENT:	12% VOL.
PRODUCTION AREA:	OFFIDA, IN THE PROVINCE OF ASCOLI PICENO
GRAPE VARIETY:	PASSERINA
VINEYARD:	PROPRIETARY VINEYARDS.
PLANTING DENSITY:	3 MT. X 1.50 MT.
TRAINING SYSTEM:	SPURRED CORDON
SOIL:	MEDIUM-TEXTURED SOILS
ALTITUDE:	280 M. ASL
HARVESTING:	PICKED BY HAND IN THE FIRST TEN DAYS OF SEPTEMBER
VINIFICATION:	VINIFICATION OF THE GRAPES BY CRYO-MACERATION AND SUBSEQUENT SETTLING OF THE MUST WITH SELECTED YEASTS AT CONTROLLED TEMPERATURES
MATURATION:	CHARMAT MARTINOTTI METHOD, SECONDARY FERMENTATION FOR 25 DAYS; LEFT ON THE LEES FOR 3 MONTHS
AGEING:	3 MONTHS IN THE BOTTLE
ORGANOLEPTIC PROP:	COLOUR BRIGHT CLEAR STRAW-YELLOW BOUQUET INTENSE WITH FLOWERS AND FRESH FRUIT TASTE FRESH AND SOFT
PRODUCER'S RECOMMENDATIONS:	SERVING SUGGESTIONS EXCELLENT AS AN APERITIF AND SERVED WITH DELICATE COLD FISH APPETIZERS

