

POTIOR®

Passerina Brut 795

Alcol 12 %Vol.



Classification:

Sparkling Wine Metodo Charmat



PASSERINA BRUT 795 is a sparkling wine produced with the Charmat method.

The grapes are harvested in advance of normal ripening, to preserve the natural acid component with all its minerality, which will characterize the finished product with pleasant notes of freshness and liveliness.

The harvested grapes are pressed in a soft way. The must obtained, once decanted and cleaned, ferments in thermoconditioned steel tanks at a temperature of 16 ° C with selected yeasts. The wine produced is left to rest at a temperature of 12 ° C and subsequently started at the second fermentation in temperature-controlled autoclaves. From this second fermentation, always with selected yeasts, the necessary pressure is produced, (foaming) from which an intense, fine and persistent perlage is obtained. A period of maturation on the lees gives structure and softness.

PASSERINA BRUT 795 shows a brilliant straw yellow color. Excellent intensity and olfactory complexity thanks to the characteristic aromatic heritage of the vine and to the typical notes produced by the second fermentation. The nose has floral sensations that leave room for fruity-citrus notes. The taste is fresh, soft with a pleasant and characteristic aftertaste.

PASSERINA BRUT 795 is an excellent aperitif, it is a sparkling wine that finds its natural position with the fresh and warm dishes of the sea, with the typical fried Ascoli.

Serve at a temperature between 42,8-46,4 °F

