



## FonteNuova Passerina IGT Terre di Chieti

**Grapes:** 100% Passerina IGT

**Harvest:** End of September

**Average Production per Hectare:** 60 hl

### Vinification

Maceration at low temperature upon grapes removal from the stalks. Follows a thermally controlled alcoholic fermentation in stainless steel.

### Bottling Details

12,5% Alcohol

### Tasting

Staw-like yellow colour with green reflections. Citrus aromas, bergamot, white flowers typical of the mediterranean area.

Good acidity, persistent on the nose.