



Vineyards

Growing area: Marche region.

Location: on hills of Marche region.

Age: 10-30 years.

Soils: derived from alluvially-deposited seabed sediment, predominantly Plio-Pleistocene and Miocene, with predominance of clay in the inland areas, with sand and rock sloping down to the coast.

Aspect and elevation: from north-east to south-west at 100/300 m.

Varieties and growing practices

Uve: Trebbiano e Passerina.

Sistema d'allevamento: doppio guyot e doppio capovolto.

Densità d'impianto: 2000/3500 piante per ettaro.

Resa: 130/140 q. d'uva per ettaro.

Vinification

Grapes: Trebbiano and Passerina.

Training system: double guyot and double arched cane.

Vineyard density: 2000/3500 vines per hectare.

Yield: 13/14 t. of grapes.

Cellering

To drink when young, to appreciate its freshness, within 2 years from harvesting.

Alcohol **12,50% vol.**



pale straw-yellow colour with greenish highlights



subtle hints of white spring flowers that alternate with scent of fruit.



well-balanced, easy to drink, fresh and crisp.



Excellent aperitif, it loves Italian-style appetizers. Perfect with fish and pasta.

Serving temperature

10°