

MONCARO
PASSERINA SPUMANTE BRUT



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Vineyards

Growing area: Marche, province of Ascoli Piceno.

Location: in the Piceno area

Age: 8–35 years.

Soils: alluvial marine sedimentary origin, with prevalence of clay in the inland areas, with sand and stone by degrading towards the coast.

Aspect and elevation: south-west and north-east at 250-400 mt. a.s.l.

Varieties and growing practices

Grapes: Passerina.

Training system: guyot, double guyot and double arched cane.

Vineyard density: 2500-3500 vines per hectare.

Yield: 12 t. of grapes/ha.

Vinification and maturation

Harvest: early picking of the grapes by hand, during the coolest hours.

Vinification: gentle pressing, fermentation at low temperature, then lengthy second fermentation of the wine in steel pressure fermenters to acquire effervescence very slowly

Maturation: the wine matures in bottle in temperature-controlled storage.

Tasting notes

Appearance: pale straw-yellow colour with greenish highlights, long and persistent perlage.

Bouquet: lovely fruity fragrances, white flowers and yeastiness.

Palate: fresh and with all of its components in superb balance.

Alcohol

11,50% vol.

Cellaring

A fresh wine that should be enjoyed soon, if possible in its first year, but that can be appreciated even within a few years from harvest.

Serving suggestions

Easy to drink and soft, excellent as aperitif. Very good with appetizers and with a wide choice of seafood dishes.

Serving temperature

8° C.