

BAKÁN

Passerina
Designation of Origin

Classification	Still wine	Grapes	Passerina Abruzzo DOC
Colour	White	Alcohol content	13%
Service temperature	8/10 °C	Certification	 IT BIO 009 Agriculture EU

Vineyard
Tenuta Torri Cantine - New Torano
Age: 30 years
Plant density (logs/ha): 1000
Yield per strain (kg/plant): 8-10
Production per hectare (q/ha): 100-120
Type of farming: Tent
Pruning: Scallop
Type of farming: Organic
Certification: Organic

GEOGRAPHICAL COORDINATES
Altitude: 290 m.a.s.l.
Exposure of the vineyard: South/southeast
Vineyard area: Controguerra
Type of soil: Stony-medium dough

Harvest
Manual selection of the grapes harvested from 5 to 15 October in an old 30-year-old vineyard in Controguerra with optimal exposure and low yield. The terroir guarantees these grapes daily thermal excursions that, together with the organic farming techniques used on the farm, emphasize the typical aromas, flavors and taste intensity of the Passerina grapes.

Vinification
The vinification takes place exclusively in thermo-conditioned steel vats and the film maceration is carried out at low temperature.

Card
Technical

Technical sheet of the bottle

Bottle	Burgundy Virgo 750 ml
Weight of the bottle	600 gr
Cap	DIAM3
EAN Bottle	8033011213703

Sensory Notes

Colour	Straw yellow with greenish reflections
Smell	Intense and persistent with notes of pear and passion fruit
Flavour	Fruity, fresh and pleasantly aromatic, with A pungent note on the ending.

Personal notes

Evaluation
☆☆☆☆☆



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