



VALLE DEL CIELO



# SPERANZA

PASSERINA  
2018

GRAPES : 100% Passerina. WINEMAKER NOTES : grapes are picked and collected into bins, stocked into a cold room at 0°C (23°F) for 5 -10 days, de-stemmed and gently crushed without oxygen. After static clarification, the yield is about 50%. Selected yeasts are inoculated; fermentation takes place at a regulated temperature of 15°C (59°F) for 30 days. FINING : 2-3 month refining and stirring on the lees in stainless steel. PRODUCTION AREA: Ripatransone, Contrada Paggiolo - Land lots F 11 (80-62-63-167) F 12 (170) Sandy soil with limestone presence between 280 and 400 m. WINE TRAINING SYSTEM: 4000 vines, Guyot pruning system. YIELD: 90-100 hl/ha (6.6-7.4 ton/acre) TESTING NOTES : Color | Straw. Aroma | Strong and fruity. Palate | Strong, tasty and persistent. SERVING TEMPERATURE: 12°C (53.6°F). FOOD PAIRING: pairs well with appetizer seafood and white meat ABV: 12.50%. RESIDUAL SUGAR: 2.5 gr/l T.A.: 6.8 gr/t. PACKAGING: 6-bottle cardboard wine box, with bottles placed vertically



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