

# Neola

Passerina d'Abruzzo  
Denominazione di origine controllata

The origins of this ancient variety are unknown, yet its presence is documented in Central Italy. The name "Passerina" stems from the Italian word for sparrow "Passero", in reference to the bird's appetite for the ripe grapes of this variety. Today, it is one of Abruzzo's most promising varieties. Neola, or "the Young One" is our latest addition. It elegantly splashes across the palate with a burst of citrus-tinged acidity and tart orchard fruits, taking on a more tropical feel toward the close while remaining energetic throughout. Exotic florals and sweet spices linger through the long and edgy finish.

## Variety

Passerina 100%

## Production area

Italy, Abruzzo, Pescara,  
**Loreto Aprutino/Collecorvino**

**Age of the vineyard:** 8 years

**Altitude:** 300 metres above sea level

**Yield per hectare:** 12.000 Kg/ha

**Vineyard size:** 1,2 ha

**Growing system:** Guyot

**Exposure:** South-east

## Technical data

**Alcohol:** 12,5% vol. / **pH:** 3,35

**Total acidity:** 6,50 g/L

**Residual sugar:** 3,0 g/L

## Soil structure

Highly calcareous.  
41% sand, 28% silt, 31% clay.

## Processes

Subsoiling between rows. Inter-row  
grassing with a mixture of grasses and  
legumes. Eco-compatible farming  
methods.

## Production **13.000 bottles**

Grape production is 12.000 kg and 83  
hectolitres per hectare, 3.200 grammes per  
plant, with 1 plant giving 3 bottles.

## Ageing potential **5 years**

## Serving temperature **10°C**

## Recommended pairings

 Ricotta stuffed ravioli, seafood stews, grilled octopus, tagliolini with squid.

