

LA FARFALLA

Passerina d'Abruzzo DOC

With over 289 butterfly species, Italy is considered Europe's "butterfly paradise". Thanks to its geographic location and diverse habitats, Abruzzo is a biodiversity hotspot for butterflies, which play a vital role in pollination and testify to the ecological purity and environmental health of the region.

Variety

Passerina 100%

Production area

Italy, Abruzzo, Pescara,
Loreto Aprutino/Collecervino

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: 6.5 g/L
Residual sugar: 3.0 g/L

 Ageing potential 5 years

Recommended pairings

 Superb with seafood stews, grilled octopus, tagliolini with squid.

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.

 Serving temperature 10°C



DIVERSITAS