



SANVITIS

DENOMINATION

IGP Lazio

VARIETY

Passerina 100%

PRODUCTION AREA

Vineyards are located in Olevano Romano. Red clay soil. Altitude 380 / slm. Vineyards are bred and treated with natural systems and non-intensive farming.

GRAPES HARVEST

Second week of September

VINIFICATION

Selected grapes are processed in full respect of their characteristics: light maceration with whole clusters, pressing and fermentation at low temperatures. Malolactic turning naturally. 8 months refinement in steel tanks.

TASTE NOTES

Straw yellow with golden reflections. The nose has slightly fruity aromas, with citrus and spicy notes, which find the right balance with the acidity and flavor on the palate. Overall fresh and lively. A wine that makes you drink well.

SERVING TEMPERATURE

8 °C

1P

PASSERINA

SOCIETA' AGRICOLA SANVITIS Srl

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