

La Bella del Priore

SPUMANTE

PASSERINA BRUT 2018



Estate: Tenuta del Priore

Denomination: Brut Spakling Wine

Grape variety: 100% Passerina



Production area: Collecorvino, Pescara, Abruzzo

Altitude: 150 m ASL

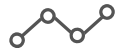
Soil Composition: Silt and clay, rich in morainic material, sometimes calcareous



Density of plantation: 5,000 plants/ha

Training form: guyot

Vineyard age: 13 years



Grape yield/ha: 130 quintals



Grape harvest time: first week of September

Fermentation: Charmat. Second fermentation for 90 days in autoclave

Alcohol level: 12% Vol.

Sugar: 7,5 g/l



Serving suggestion: 8°/10° C



Pairing: 'La Bella del Priore' is perfect as aperitif, the best match is with fish dishes and medium and long seasoning cheese.

This wine is interesting with oysters but it is also suitable as an entire meal in the warmer months.



TENUTA DEL PRIORE