

# Testarossa Passerina

Appellation: *Passerina Terre Aquilane I.G.P.*

Grapes: *Passerina 100%*

Production area:  
*Capestrano 450 m AMSL  
(National Park area)*

Soil type: *Pebbly*

Training system: *Row*

Farming system: *Sustainable integrated agriculture*

Vineyard density: *5200 grapevine per hectare*

Yield per hectare: *12 000 kg*

Harvesting: *Mechanical*

Time of harvest: *End of September*

Fermentation: *In stainless steel vat at 14° - 16° C*

Malolactic fermentation: *No*

Ageing:  
*2 months in stainless steel vat  
3 months in bottle*

Average analytical data:

- Alcoholic strenght	12,20 - 12,60 % v./v.
- Sugar	0,50 - 0,80 g/l
- pH	3,10 - 3,20
- Total acidity	6,50 - 7,00 g/l
- Volatile acidity	0,20 - 0,25 g/l

Notes: *natural pétillant in the bottle*

