

Offida Passerina

Denominazione di Origine Controllata e Garantita

100% Passerina grapes produced in the long-standing vineyards are vinified and after a natural sedimentation they ferment at temperature between 14° and 15° C. Then wine is stored to refine in steel tanks for 15 months.

This product has a bright straw-coloured yellow, a fresh and sweet scent, with a typical fruity inkling of golden apple and an inviting and pleasant slightly sour taste which exalts its pleasantness.

It combines well with delicate soups, fish dishes, white meat, fresh cheese, ham and not very aged cold cuts. Pleasant as aperitif and wine for conversation.

13% alcohol content by volume

Serving temperature 8-10°C.

