



IL CONTE VILLA PRANDONE



CAVACEPPO DOCG

Offida Passerina

Alcohol content: 12,5%

Area of production: Vineyards of Montepandone hills –
Ascoli Piceno – Marche

Grapes: Selection of Passerina white grapes

Yield (grapes per hectare): 120 quintals

Plant breeding system: Espalier - Guyot

Soil composition: Medium consistency with streaks of clay

Vinification and production system: Vinification of selected grapes by short maceration with skins, immediate separation of the must, fermentation in purity at controlled temperature (15-16 °C.), preservation in thermo-conditioned stainless steel tanks, cold bottling in sterile bottling line

Organoleptic description: Straw yellow color with hints of green. Fresh and fruity scent. Full and aromatic taste, with mineral and floral notes. Wine of good body and acidity.

Preservation: Store in a fresh, dry and dark place. A wine intended to be drunk young, within 3 years of the vintage

Serving temperature: To be served cold at 8-10° C

Gastronomic suggestions: A wine that goes perfectly with hors d'oeuvre, grilled fish and light dishes, especially fished-based ones



IL CONTE VILLA PRANDONE

AWARDS

2022	94 pts 3 stelle 2 bicchieri 17 pts	Luca Maroni Vini Buoni d'Italia Gambero Rosso Jancis Robinson
2021	17 Pts 2 bicchieri 94/100	Jancis Robinson Gambero Rosso Luca Maroni
2020	95/100 3 grappoli	Luca Maroni Bibenda, associazione italiana Sommelier
2019	2 bicchieri 90/100 Medaglia d'Oro	Gambero Rosso Luca Maroni Gilbert e Gaillard
2018	Medaglia d'Oro 3 grappoli 90/100	Gilbert e Gaillard Bibenda, associazione italiana Sommelier Luca Maroni
2017	ttt viti Medaglia d'Oro	Vitae Gilbert e Gaillard