



# IL CONTE VILLA PRANDONE



## CEPPO

Marche Passerina I.G.P.

**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 very 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



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## AWARDS

2022	93/100	Luca Maroni
	90 pts	James Suckling
2021	93/100	Luca Maroni
	90/100	Luca Maroni
	2 bicchieri	Gambero Rosso
2018	90/100	Luca Maroni