



IL CONTE VILLA PRANDONE



EMMANUEL MARIA

Passerina Spumante VQPRD

Alcohol content: 11,50%

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: Short maceration with skins, immediate separation of the must, long fermentation with selected yeasts in stainless steel tanks, at controlled temperature (15-16° C.), cold bottling in sterile bottling line

Organoleptic description: Whitish straw yellow color with greenish reflections. Dry, fresh, fragrant and mellow white sparkling wine, light and delicate, with an intense fruity bouquet with scents of barely ripe white peaches. A wine with a remarkable and appealing delicacy

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 6-7° C

Gastronomic suggestions: It goes well with aperitifs, fish-based appetizers and hot cheese canapés. An intriguing accompaniment for seafood starters including shellfish dishes.



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AWARDS

2015	2 bicchieri	Gambero Rosso
2014	90/100	I vini di Veronelli
