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MARCHE PASSERINA IGT



TENUTA MANOYLO

MARCHE IGT PASSERINA 2024



APPEARANCE: bright straw yellow

NOSE: fresh with notes of white flowers and a hint of citrus

PALATE: fresh, balanced with a pleasantly acidic finish

PAIRINGS: suitable as an aperitif, appetizers and fish-based dishes

ALCOHOL: 12.00%

PRODUCTION AREA: Marche, Moresco

VARIETY: 100% Passerina

SOIL: medium texture, tending towards clayey

YIELD PER HECTARE: approximately 100 quintals of grapes

HARVEST: mid-September, handpicked and immediate transportation to the cellar for processing

VINIFICATION: After gentle pressing, must is fermented in stainless steel tanks. It matures there for approximately six months before being bottled

PRUNING SYSTEM: Guyot

PLANT DENSITY: 4000 vines per hectare

VINEYARD AGE: 10 years

ALTITUDE: 100-200 m above sea level