

PASSERINA, MARCHE, IGP, 2016

Antica Azienda Agricola Vagnoni Molina



The old farm, Vagnoni Molina, is a small viniculture of Piceno located in southern Marche, near the town of Offida, very close to the border of Abruzzo. The most common grape varieties grown in Piceno are Montepulciano, Sangiovese, Merlot, Passerina and Pecorino. This Passerina is the finest example we have tasted of this grape variety, a grape we were uninterested in until being unanimously won over by the inherent quality of this wine.

Tasting Notes: It has a delicate, flowery nose, redolent of honey and yellow fruit, with lemony overtones, and a hint of mineral on the finish, perhaps from the clay soils of the vineyard.

Region: Marche

Classification: Marche IGP

Area of Production: Castorano, Province of Ascoli Piceno

Grape Variety: 100% Passerina

Soil: Clay and Chalk

Average Age of Vines: 11-16 years

Trellising System: Cordone Speronato

Spacing of Plants: 2.90 meters by rows - 90cm apart

Production per Acre: 4.91 tons

Vinification Technique: Stainless Steel

Maturation: 3 to 6 months in stainless steel before bottling

Total Acidity: 5.5 g/l

Residual Sugar: 3.0 g/l

PH:

Alcohol: 12.50%

Total Cases Produced: 1,250