



Pileum “Valle Bianca” Passerina del Frusinate IGT

EXPERIENCE

NAME: The name Valle Bianca is the name given to this part of the hill where the old vines are planted in the traditional Tendone method with a field blend of two grapes, Passerina and Malvasia Puntinata. Bianca refers to the white clay, rich in limestone.

CHARACTER: A great wine filled with complexity, nuance, and surprise. The nose is brightly aromatic with stone fruits, wild flowers and fresh herbs. The texture is layered and firm with great sapidity followed by a structured finish with a lasting salinity.

ENJOY WITH: Fried vegetables, broccoli, cod or other white fish like trout. Delicate risotto, carbonara and Roman-style saltimbocca. Chicken and rabbit alla cacciatora.

BEST RESULTS: Serve 48°-54° to fully express the aromatics.

EXPRESSION

FERMENTATION & EXTRACTION: Whole cluster pressing with slow fermentation. Some tanks fermented with indigenous yeast and others started with organic neutral yeast in temperature controlled steel tanks for up to 28 days.

ELEVAGE: Aged in tank on the lees for 4 months.

FINING AND FILTERING: Fined with Bentonite, vegan, filtered with a 0.45micron filter.

SULFUR: Small amounts added at crushing 15 ppm, after malolactic conversion 30 ppm, and just before bottling 10 ppm.

SOURCE

FARMING: Practicing organic with natural grasses on some soil types and with selected cover crops like legumes, barley, and vetch for increasing nitrogen and drainage on the soils with a higher quantity of white clay.

LAND: Selected from two parcels called Pompiano and Le Fattoria with volcanic and calcareous, white clay soils between 1300-1500 ft. a.s.l.

VINE: Planted since 1965, 50% Tendone and 50% between Guyot and cordon. The best fruit is chosen for this cuvee.

HARVEST AND PRODUCTION: Hand-harvested with approximately 800 cases produced.

LOCATION:

Italy > Lazio > Frusinate IGT

VARIETY:

90% Passerina
10% Malvasia Puntinata

WINEMAKER:

Gian Marco Cioffi
with enologist Gabriele Graia



SCIENCE

ABV : 12.5%

SUGAR RATE: 1.5g/L

TOTAL SO2: 69 ppm

TOTAL ACIDITY: 5.75 g/l

