



Pileum Passerina del Frusinate

EXPERIENCE

NAME: Like many Italian grape varieties, they say this grape gets its name from a bird, the sparrow, "Passero" in Italian. This grape is most commonly found in the Marche, Abruzzo, and here in the Lazio region.

CHARACTER: Marked by elegant aromatics of flowers and ripe fruits, the palate is lush and silky with a medium/full body and a delicate but lingering finish.

ENJOY WITH: Italian antipasti of vegetables and fresh cheeses, olives, bruschetta, seafood, and light bites like chicken salad.

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

EXPRESSION

FERMENTATION & EXTRACTION: Whole cluster pressing with a 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 0.45 micron 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.

VINE: Parcels planted cordon and Guyot between 1975 and 2006, mostly the younger vines are used for this cuvee.

LAND: Selected fruit from about 2 hectares, 4 parcels, on volcanic and calcareous, white clay soils between 1100-1600 ft. a.s.l.

VINE: Mostly planted between 1975 and 1985, cordon and Guyot training with a small amount of fruit coming from the Tendone trained vines.

HARVEST AND PRODUCTION: Hand-harvested with approximately 650 cases produced.

LOCATION:

Italy > Lazio > Frusinate IGT

VARIETY:

Passerina

WINEMAKER:

Gian Marco Cioffi
with enologist Gabriele Graia



SCIENCE

ABV : 13%

SUGAR RATE: 2g/L

TOTAL SO2: 70 ppm

TOTAL ACIDITY: 5 g/L

