

CERTIFIED ORGANIC - VEGAN CASANOVA

PASSERINA CONTROGUERRA DOC

100% Passerina



NAME: Casanova
TYPE: White
GRAPE VARIETY: 100% Passerina
DOC/DOCG: Controguerra DOC Passerina
LOCATION: Contrada torri, Torano Nuovo (TE)
ALTITUDE OF THE VINEYARD: 250 meters above sea level
SOIL: calcareus stony
TRAINING AND PRUNING METHODS: single curtain – spurred cordon
VINE DENSITY 3.700-3.400 plants per hectare
YIELD PER HECTAR: 85-90 quintals
HARVEST TIME: first half of September
HARVEST: manual harvest with selection of the grapes

VINIFICATION: destemming, maceration on skins at the temperature of 8-10°C in a submerged cap tank, soft pressing, static decanting of the must at a temperature of 8°C for 24 hours

FERMENTATION: in stainless steel at a controlled temperature of 16-18°C

BOTTLING PERIOD: January

ALCOHOL CONTENT: 12,5%

SENSORY CHARACTERISTICS: straw yellow colour with greenish highlights. Intense, floral and fruity bouquet. Fresh, fine and persistent flavour

TEMPERATURE: best served at a temperature of 10/12°C

FOOD PAIRINGS: excellent as aperitif, it goes very well with pasta, white meat, fresh and semi-mature cheese, seafood

