

OCCHIOBLU



PASSERINA TERRE DI CHIETI IGP

TECHNICAL SHEET



TYPE

White wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Province of Chieti

GRAPES Pecorino 100%

HARVEST PERIOD Second decade of September



VINIFICATION

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DESCRIPTION

COLOUR Straw yellow with subtle greenish highlights

FRAGRANCE Notes of white-fleshed fruit

and delicate floral hints, distinct mineral finish

TASTE Full-bodied, excellent freshness, good structure and long persistence

ALCOHOL 13% vol



SERVING SUGGESTIONS

TEMPERATURE 10-12°C