

PASSERINA

SPARKLING
WINE
BRUT

MIGRAZIONI



APPELLATION: PASSERINA SPARKLING WINE BRUT

TYOLOGY: SPARKLING WINE CHARMAT METHOD

VARIETALS: PASSERINA AND A HINT OF WHITE MOSCATO

SOIL: MEDIUM MIXTURE TENDING TO SAND

WINEMAKING NOTES: THE GRAPES ARE HAND-HARVESTED IN ORDER TO SELECT THE BEST BUNCHES. THE PASSERINA GRAPE VARIETY, WITH ITS WIDE AROMATIC RANGE AND MARKED ACIDITY, IS PARTICULARLY SUITABLE FOR THE SPARKLING PROCESS WITH THE CHARMAT METHOD.

THE SPARKLING PROCESS IS DONE WITH THE CHARMAT METHOD; THE FERMENTATION IS DONE UNDER CONTROLLED TEMPERATURE.

TASTING NOTES: INTENSE STRAW YELLOW COLOR WITH A FINE PERLAGE. AROMAS OF CITRUS FRUITS AND RIPE YELLOW PULP FRUITS LIKE GOLDEN APPLE, PLUM AND PEACH.

THERE ARE ALSO FLOWER AROMAS, ESPECIALLY WHITE FLOWERS LIKE HAWTHORN AND JASMIN. IN THE MOUTH IT IS FRESH AND SAVORY WITH A NICE FRUITY END.

FOOD PAIRINGS: BRUT SPARKLING WINE, TO BE SERVED AT 6-8 °C. GREAT FOR APERITIVO, SERVED VERY CHILLED, WITH SOME ASCOLANA STYLE OLIVES (FRIED MEAT STUFFED OLIVES).

IT PAIRES WITH FISH DISHES BOTH FRIED AND GRILLED. TALKING ABOUT CHEESE, IT PAIRES WITH A SHORT-AGED PARMIGIANO REGGIANO. TALKING ABOUT CURED MEAT, IT PAIRS WITH LARD.

INTERESTING FACTS: PASSERINA GRAPE PROBABLY OWES ITS NAME TO THE SMALL GRAPES AND TO THE FACT THAT THE SPARROWS (PASSERI IN ITALIAN) LIKE TO EAT THESE GRAPES THAT ARE PARTICULARLY TASTY.

ALCOHOL: 11.5%

RESIDUAL SUGAR: 7 G/L

MIGRAZIONI WINE "DISCOVER + TASTE + SHARE"
BY THINK QUALITY SRL, VIA VITTORIO EMANUELE 120
12062 CHERASCO, CN - ITALY
PH +39 01721803394
MOBILE + 39 345 7053805
WWW.MIGRAZIONI.WINE