



# Collevite



## VILLA PIATTI *VP*

### OFFIDA PASSERINA

Denominazione di Origine Controllata e Garantita



**ZONE OF PRODUCTION** – Selected vineyards within the restricted area of the DOCG Offida.

**GRAPE VARIETIES** – Passerina

**ALTITUDE:** 250 - 330 m. above sea level.

**HARVESTING PERIOD:** By hand, at full maturity.

**MIDDLE PRODUCTION:** 80 q l of grapes.

**VINIFICATION:** In white and fermentation at controlled temperature.

**MATURING:** 4 months in bottle.

#### CHARACTERISTICS

**Colour:** Bright straw yellow wine with golden reflections

**Bouquet:** the nose shows delicate aromas of acacia, broom and exotic flowers.

**Taste:** Fresh and delicate flavor very persistent, typical of the grape, is pleasant and intriguing.

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**SERVING SUGGESTIONS:** Goes well with appetizers and delicate dishes, excellent as an aperitif.

**VINTAGE** - 2012

**ALCOHOL CONTENT** – 12.50% VOL.

**SERVING TEMPERATURE** – 6/8° C.

**RECOMMENDED GLASS** - Transparent long-stemmed balloon glass.

**SIZES** – Bottles from 75 cl.

**WRAPPING** – Cardboards from 6 bottles, in horizontal position.

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