



cantina
dei colli
ripani

c'è terra e c'è vino.

Bag in Box - 3L

Organic collection

Produced and bottled exclusively by:
La Cantina dei Colli Ripani Soc. Coop. Ripatransone,
(AP) Italia Product of Italy
#cantinadeicolliripani - colliripani.com

Marche IGT Passerina

Production area

Ripatransone and neighbouring villages.

Wine varieties

Passerina.

Average yield per hectare

7/8 tones of grapes.

Vinification

Without skins, with fermentation
at controlled temperature.

Serving suggestions

Light first courses and fish dishes in general.

Serving temperature

We recommend serving at 10-12 C°.

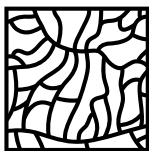
Passerina is the successful result of a land
nurtured with respect, in a virtuous cycle,
where doing good work brings out the very
best in the drink.



ORGANIC WINE
IT-BIO-009
Agricoltura Italia



cantina



dei colli ripani

How we obtain our organic wine:

By growing respecting the environment.

We respect EC reg. 834/2007. The pruning, tying-up and removal of side shoots are done manually by our members.

By carrying out natural prevention.

Our vineyards are monitored by our technicians, who assess the need for possible interventions to counter pathogens with copper or sulphur-based products and antagonist mushrooms.

By preserving every single grape berry.

Harvesting is done by hand with little baskets that are brought to the winery as quickly as possible.

By using renewable energy.

Grape stalks are separated with machinery powered by the electric energy that is generated by a photovoltaic installation on the roof of our winery.

By paying attention to the smallest details.

The fermentation is monitored by our technicians through analytical laboratory checks and daily tastings. The wine produced this way is cleaned by natural static decantation and then filtered.

By recycling.

For our wines we use lighter and environmentally friendly glass bottles, 100% recyclable cork.