

cantina dei colli ripani

c'è terra e c'è vino.

Linea Colli Ripani

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

Chapter n.1

Marche IGT Passerina

Production area

Ripatransone and neighbouring villages.



Vinification

Cryomaceration of grapes, soft pressing with must debourbage and temperaturecontrolled fermentation. Maturation 'sur lie' for at least three months.

Serving temperature

We recommend serving at 10/12°C.

MARCHE

PASSERINA

Dicci vini per raccontarti la n capitolo n. 1

> Marche IGT Passerina, ottenuto Achieved from grapes of

> > mmended pairing with fish co Serving temperature: 10 ~ 12*

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dei colli ripani

Picking method

Wine varieties

Passerina.

By hand.

Organoleptic characteristics

Pale yellow colour, floral and fruity scent with notes of green apple. The taste is dry, soft and full-bodied.

Average yield per hectare

10/11 tons of grapes.

Serving suggestions

Appetisers and light fish dishes.