

2020 ABBIA NÒVA

SAN GIOVANNI PASSERINA DEL FRUSINATE

This isn't a white from the sea, nor a white from the mountains, but both. It's not a white that recalls salt nor roots, but both. The uniqueness of this variety planted on volcanic soils that gaze at the sea in the distance.

ABBIA NÒVA Passerina del Frusinate

Indicazione Geografica Tipica



SAN GIOVANNI

Bottiglia n° di 2600

Imbottigliato da Abbia Nòva S.r.l. - Piglio - Italia
Prodotto in Italia

CONTIENE SOLFITI CONTAINS SULPHITES
L PF20

12% vol

75 cl e

Vintage: 2020

Country: Italy

Region: Lazio

Soil: Clay with superficial limestone

Vineyard: San Giovanni vineyard

Grape Varieties: 90% Passerina, 10% Bellone and Malvasia

Vine Age: 82 years

Vinification: Whole bunches macerate for 12/16 hours - then pressing. Spontaneous fermentation in stainless steel. Ageing on fine lees until following spring. Final ageing (2 months) in 54 lt glass demijohn

Sulphites: 23,5 mg/lt total

Production: 1760 bottles

Located in the town of Pilio, about thirty miles east of Rome, Abbia Nova is the project of cousins Daniele and Pierluca Proietti. The farm some eighteen acres of vines, mostly inherited from Daniele's father, with many of the vines being of varieties indigenous to the area and some of the vines eighty years of age or more. The cousins follow a combination of natural and traditional methods in the vineyards and in the cellar, with a mix of organic and biodynamic principles.

