



'Felices' Passerina PGI

[Felices, Latin = happy]

GRAPE: Passerina

SOIL: Calcareous and have preserved their natural fertility thanks to the scarce exploitation of the soil by man.

HARVEST: Manual in wooden boxes and in willow and cane baskets.

WINEMAKING: very limited skin contact, soft pressing

FERMENTATION: Fermentation is spontaneous, wild yeasts

REFINING: on fine lees in stainless steel tanks

AVERAGE PRODUCTION:

WINEMAKING: Fermentation is spontaneous without the use of selected yeasts, in stainless steel barrels with thermal control. They are then aged in the bottle for about 6 months. The result is a fresh, fruity wine, an expression of the vine and the terroir.

The Passerina vine derives its name from the small size of the berries and from the fact that the sparrows show a particular predilection for its grapes, characterized by a particularly tasty pulp. Widespread in the Marche and Abruzzo, it has only recently been relaunched as it has been forgotten and replaced by the more productive Trebbiano.

Fabulas' Passerina is rather a coppery pink in color. A nose of a delicate floral bouquet with notes of white flowers and hazelnut blossoms. On the palate, it is

cheerful, crisp, and citrusy with bits of savory herbs and a long, fresh mineral finish.

PAIRINGS: Excellent with fish appetizers, seafood, white meats, and medium-aged cheeses.