



La Borgata offers a range of wine from central Italy's local, indigenous grapes. Using a modern approach to wine making ensures the highest quality of these wines, which are generally soft and fruity with a perfect balance.

PASSERINA

TERRE DI CHIETI IGT



Grapes:

Passerina.

Harvest:

The grapes are selected from vineyards in the hills of Pescara and the valleys of Abruzzo. Thanks to the big temperature differences between day and night, this climate is ideal for quality wines such as Pecorino. All grapes are picked by hand in mid September.

Vinification:

After de-stemming, the grapes are soft pressed in a pneumatic press. Fermentation takes place at a controlled temperature not exceeding 18 °C and lasts about 3 weeks. The first racking takes place after fermentation is complete. The wine is then left on the fine lees for several months to add complexity. The wine is carefully managed to avoid malolactic fermentation and preserve a good level of acidity.

Winemaker's notes:

Straw-yellow in colour with a delicate bouquet, balanced out by a slight mineral flavour. Very harmonious to the palate with a lingering aftertaste. Easy to drink, it's a perfect companion for all white meats and fish dishes, but also ideal as an aperitif.