

*cantina*  
**FRENTANA**  
1958



**Name:** Abruzzo Passerina Doc

**Line:** Costa del Mulino

**Type:** White Wine

**Alcohol content:** 12,50 % alc./vol.

**Closing:** Cork

**Type of soil:** sandy, medium-textured soil

**Geographic position of the Vineyards:** municipality of Rocca San Giovanni (CH) most suited hills overlooking the Tabocchi Coast, Northern aspect and an elevation of about 100 meters above the sea level.

**Harvest:** manual, second decade of September.

**Vinification:** soft pressing of the grapes, maceration and fermentation at a controlled temperature.

**Maturation and aging:** maturation in stainless steel tanks for 6 months, followed by a further maturation in the bottle.

**Technical description:** straw yellow color, rather intense. On the nose, pleasant floral notes and hints of white peaches. The palate is fresh and harmonious with a good acidity that cleans the mouth. The balance between flavors and aromas closes long and persistent.

**Lifespan of wine:** if properly stored, this wine keeps its integrity for two or more years.

**Temperature of service:** 10-12°C

## **Abruzzo Passerina Doc**

*Costa del Mulino*

Denominazione di Origine Controllata