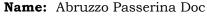


FRENTANA

1958



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: $10-12^{\circ}C$



Abruzzo Passerina Doc

Costa del Mulino

Denominazione di Origine Controllata