

Villa Medoro

Passerina IGT



Passerina is a rare white grape that is indigenous to the Marche region of Italy. The term "passerina" is used to refer to grapes with small berries that are often devoid of seeds. Fermentation is conducted in stainless steel with an absence of malolactic fermentation and is followed by refinement in bottle.

Grape varieties : 100% Passerina

Altitude : 200m ASL

Exposure : East/North-East

Soil : Clay-Limey

Alcohol : 12.5%

Tasting notes :

Straw yellow in color with an elegant perfume of yellow fruit, white flowers and light sage. On the palate the wine has good body with flavors of yellow fruit.

