



ZACCARI

Offida DOCG Passerina BIO

TECHNICAL SHEET

Variety: Passerina;

Age of the vines: 35 years;

Area of production: Colli del Tronto, Piceno, Marche region;

Altitude: 180 m;

Exposure: east- northeast;

Soil: Medium lean to argillaceous clay;

Training & pruning methods: VSP trellised, guyot;

Management: Organic Certified UE;

Yield: 6-8 tons/hectare;

Harvest: handpicking in little boxes;

Winemaking: skin contact for 15 hours, gentle pressing, fermentation at controlled temperature with native yeast in french barrel;

Ageing: 16 months minimum in french barrel on the yeast lees, stirred weekly;

Bottle ageing: 8 months minimum;

Alcool: 12,5% vol.

TASTING NOTES

Color: Golden-yellow;

Bouquet: Fragrant notes, peach with citrus, spicy, vanilla and hints of smoke;

Flavour: Balanced, fruit with citrus, spices and mineral notes, good acidity with long and dry lingering finish.

SERVING SHEET

Best served at 13° C.

Eclectic wine, pairs with important fish dishes, long and medium seasoned cheeses, cold cuts and white meats.

NAME

In the Marche region, as in many areas of central Italy, reference was made to a particular family / house with a nickname and not with the last name. Zaccari is the name that accompanies our family for more than 5 generations.

We produce our wines without any chemical products or products derived from animals.