



# 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.