



MADONNABRUNA
AZIENDA AGRICOLA



Rivafiorita

Passerina IGT

Grapes: Passerina 80 %, Pecorino 20 %

Alcohol: 13,5 %

Vineyards location:

From Lapedona hills, in the are of Fermo.

Exposed at South-South East, 4 km far from the sea.

Yields: 90 q. per hectares

Production method:

Manual harvest. Part of the harvest is a bit anticipated to get a higher acidity while part happens a bit later to obtain a more complex nose.

Vinification:

Use of dry ice to avoid oxidations, soft pressing, destemming, and cold decanting. The must is then fermented and then matured in stainless steel tanks. Refined in bottle for at least 3-4 months.

Color:

Light straw with greenish hints.

Nose:

Delicate but persistent fruity and floral notes.

Notes:

A wine with great equilibrium and nice refreshing acidity, where the late harvested grapes bring a nice complexity both evident in mouth and nose.