

SERVATOR

OFFIDA PASSERINA DOCG



Servator was the curator of public documents. Only a wine made with 100% Passerina grapes, an indigenous variety of Southern Marche, cultivated since the Middle Ages can be considered as a keeper of our winemaking tradition.

GRAPE VARIETAL: Passerina 100%

PRODUCTION AREA: South Marche, Ascoli Piceno Province, municipality of Rotella.

SOIL: Medium texture/clay and altered limestone banks.

VINEYARDS: 400 to 550m a.s.l.; Guyot training system; 4,000 vines per hectare.

CLIMATE: Cold winters with cool springs and dry summers.

VINIFICATION: De-stemming and soft pressing of the grapes (in the absence of O₂), with reduction of the temperature of the mash through the use of CO₂. Slow fermentation at a temperature from 10 °C - 14 °C.

AGEING: In temperature controlled stainless steel.

REFINING: 2 months in the bottle at a temperature of 15 °C.

TASTING NOTES: Straw color; on the nose notes of white fruit. Pleasant taste structure, freshness and mineral accents in the finish.

SERVING SUGGESTIONS: Ideal with appetizers of raw fish and seafood, fried vegetables, cured meats, fresh cheeses and light pasta dishes.

SERVING TEMPERATURE: 8°-10° C.

SHELF LIFE: Best drunk preferably within two years.