



LACANOSA

## SERVATOR OFFIDA PASSERINA DOCG

*The "servator" was the curator of public documents: only a figure embodying the historical memory of the territory could give the name to our wine made from Passerina grapes, a variety native to the southern part of the Marche region, cultivated ever since the Middle Ages.*



**GRAPE VARIETY:** 100% Passerina.

**VINEYARDS:** from 400 to 540 meters above sea level, Guyot system; 4,000 vines per hectare.

**VINIFICATION:** destemming and soft pressing in reduction (in absence of oxygen), with lowering of temperature of the crushed grapes through the use of CO<sub>2</sub>. Slow fermentation at 10 to 14 °C.

**MATURATION:** in steel for four months at a controlled temperature.

**AGING:** two months in bottle, at 15 °C.

### TASTING NOTES

**Color:** straw yellow. **Aroma:** delicate with notes of fresh white fruits and chamomile. **Flavor:** pleasant taste structure, with distinct freshness and minerality enhancing the finish.

**ALCOHOL CONTENT:** from 13% to 14% IN VOL depending on the vintage.

**SERVING SUGGESTIONS:** ideal with raw fish appetizers and shellfish, fried vegetables, cured meats, fresh cheeses and light pasta dishes.

**IDEAL SERVING TEMPERATURE:** 8-10 °C.

**SHELF LIFE:** two years (preferably).