



LACANOSA

**PASSERINA**  
SPARKLING WINE  
BRUT



**GRAPE VARIETY:** 100% Passerina.

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

**VINIFICATION:** delicate destemming and soft pressing with use of only free-run must, short maceration and draining. Slow fermentation at a temperature of 10 to 18 °C.

**SPARKLING PROCESS:** Charmat method. With the second inoculation of two different select yeasts; fermented in steel for two days at 18 °C, then progressively reduced to 12 °C over the course of 60 days. Frequent Batonnage to bring temperature to 0 °C. At rest for another 18 days; subsequently, delicate filtering and then bottling.

**AGING:** three months in bottle at 15°C.

**TASTING NOTES**

**Color:** straw yellow. **Aroma:** fine, fragrant, pleasantly floral, with hawthorn and chamomile notes. **Flavor:** fresh and mineral, with a good acidity and a lingering finish.

**ALCOHOL CONTENT:** from 12% to 12.5% IN VOL depending on the vintage.

**SUGAR LEVEL:** 10 grams per liter.

**SERVING SUGGESTIONS:** excellent as an aperitif with light salamis, fritto misto all'ascolana (mixed fried platter of baby lamb chops, olives, sliced artichokes and squash flowers), shellfish and seafood.

**IDEAL SERVING TEMPERATURE:** 6-8 °C.

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