

## EMMANUEL MARIA PASSERINA SPUMANTE BRUT







Appellation: V.Q.P.R.D.

🏺 Grapes Variety : Selection of Passerina white grapes

Alcohol Vol. : 11 % Bottle size : 3,000 ml Region Marche



Area of production: Vineyards of Monteprandone hills . Ascoli Piceno . Marche

Grapes: Selection of Passerina white grapes Yield (grapes per hectare): 120 quintals Plant breeding system: Espalier . Guyot

Soil composition: Medium consistency with streaks of clay

Vinification and production system: Short maceration with skins, immediate separation of themust, long fermentation with selected yeasts in stainless steel tanks, at controlled temperature (15-16°

C.), cold bottling in sterile bottling line

Organoleptic description: Whitish straw yellow color with greenish reflections. Dry, fresh, fragrant and mellow white sparkling wine, light and delicate, with an intense fruity bouquet with scents of barely ripe white peaches. A wine with a remarkable and appealing delicacy

**Preservation**: Store in a fresh, dry and dark place. A wine intended to be drunk young,

within 3 years of the vintage

**Serving temperature**: To be served very cold at 6-7° C

Gastronomic suggestions: It goes well with aperitifs, fished-based appetizers and hot cheese canapés. An intriguing accompaniment for seafood starters including shellfish dishes.





## IL CONTE VILLA PRANDONE



The IL CONTE VILLAPRANDONE winery was born in the heart of the Piceno area, on the hills of the characteristic medieval village of Monteprandone. Here the slopes are caressed by the perfumed breezes of the Adriatic Sea which meet and merge with the mild currents of the Sibillini Mountains. A union which, marrying a clayey soil, gives each grape variety flavors and unique aromas as well as an ideal microclimate for their growth.

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