

Passerina del Frusinate, Dona Rosa

La VISCIOLO

LOCALITY: ITALY – Lazio - Piglio

APPELLATION: Passarina del Frusinate

GRAPE VARIETY: Passarina del Frusinate

WINEMAKER: Piero Macciocca

VINEYARD: Planted in 1960 over red-clay soil. Density of 4000/5000 vines/ha.

VITICULTURE: Biodynamic (certified Biodyvin). Yield 60-80 hl/ha. Double Guyot pruning.

WINEMAKING: De-stemmed and transferred in stainless-steel tank. 80% are direct pressed and 20% undergo maceration until the sugars run out. Spontaneous fermentation over native yeasts. Complete malolactic conversion.

AGING: Aged for 15-18 months in stainless-steel tank.

BOTTLING: 3 mg/L total sulfur.

