

# SIMONE CAPECCI

info@simonecapecci.it  
www.simonecapecci.it

## TUFILLA

### MARCHE PASSERINA

Indicazione Geografica Protetta

100% Passerina

*Reward. Gold grapes.* These are some of the names given in time to Passerina for its renowned productive prosperity. The name comes from Porta Tufilla, one of the city doors of Ascoli Piceno which dates back to the sixteenth century and so named because it presents a small outcrop of tuff rock at the base of the opening of the fornix. This typical Adriatic hills' wine, expresses in purity the best versatility in every combination at the table.

#### SENSORY ANALYSIS

Straw yellow with greenish reflections, with a good aromatic intensity, and typical Piceno hills' perfumes. Taste full, enveloping, with a good sour note that enhances its freshness.



VARIETY:	Passerina.
AGE OF THE VINEYARD:	20 years with east exposure and 200-250 meters of altitude.
SOIL:	Clay and silty.
FOSTERING:	Double Guyot.
HECTAR YIELD:	60 HL / ha
HARVEST:	Hand picked in crates with selection of bunches during the second decade of September.
WINEMAKING:	White winemaking at a controlled temperature.
ALCOHOL:	12,50% Vol
IDEAL TEMPERATURE:	10 ° C - 12 ° C
PACKAGING:	6 bottles of 75 cl



Organic wine