Caparrone Passerina, Abruzzo DOC [Organic] 2024

IPS0182024

Azienda Agricola Contesa

— Abruzzo, Italy

A crisp and vibrant white from Passerina, an indigenous variety from Italy's Adriatic coast. Like the riper, fuller Pecorino, it's a great accompaniment to the local seafood. Well worth discovering.

2020 Vintage

Decanter World Wine Awards Bronze 2023

2022 Vintage

Decanter World Wine Awards Bronze 2024

Production

The Passerina grapes are sourced from vines grown on chalky clay soils at Silvi (on the Adriatic coast) and a little inland at Moscufo. The grapes are softly pressed and macerated on skins, at low temperature, for 8 hours. Fermentation is in stainless steel.

Tasting note

Fresh and lightly floral with lemon zest, sherbet and grapefruit. The palate is bright with incisive citrus and stone fruit characters balanced by brisk acidity and lightly honeyed notes, leading to a clean, crisp and mineral finish.

Food Match

Can be matched with seafood, white meats and soups.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Abruzzo DOC

Winemaker:
Rocco Pasetti

Grape Varieties:
Passerina 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8031593116108