

FERZO



PRODUCER PROFILE

Estate owned by: Codice Citra
Winemaker: Davide Dias and Lino
Olivastri
Total acreage under vine: 80
Estate founded: 1973
Winery production: 109,100 Bottles
Region: Abruzzo
Country: Italy

Passerina IGP Terre di Chieti 2017

WINE DESCRIPTION

"Ferzo," in Italian refers to a patch of fabric that, when stitched together with others, creates a sail. The union of the finest viticultural "patches" in Abruzzo gives life to Ferzo, a distinctive line of wines which embody the best of region's indigenous grape varieties.

ABOUT THE VINEYARD

The vineyards that source Ferzo Passerina are found in the rolling hills that stretch between the Adriatic Sea in the East to the Appenine Mountains in the West. The relationship between mountains and sea is always felt in this part of Italy as temperature variations yield a constant breeze known here as the "brezza di terra".

WINE PRODUCTION

Native to Abruzzo, the Passerina grape produces wines of tremendous character. The grapes are expertly farmed in pristine vineyards before undergoing a gentle pressing and 6-hour cold soak before fermentation in stainless steel.

TASTING NOTES

Medium yellow in color, bursting with bright aromas of ripe stone fruit, mineral, citrus blossom, and freshly cut grass. Lively and aromatic with a balanced and refreshing finish.

FOOD PAIRING

Immensely versatile, Ferzo Passerina is excellent as an aperitif or ideal with seafood, from the traditional fisherman's "brodetto all'abruzzese" (a light, tomato-broth fish stew) to fresh crudo. It works well with poultry, salumi and soft or young cheeses.

VINEYARD & PRODUCTION INFO

Vineyard size:	29 acres
Soil composition:	Calcareous and Clay
Training method:	Abruzzo trellis/runner system
Elevation:	787 feet
Vines/acre:	1400 / 1600
Yield/acre:	3.6 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1998
Average Vine Age:	more than 20 years
Harvest time:	September
First vintage of this wine:	2015
Bottles produced of this wine:	13,100

WINEMAKING & AGING

Varietal composition:	100% Passerina
Prefermentation technique:	Cold soak
Time on its skins:	6 hours
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10-12 days
Fermentation temperature:	57-64 °F
Malolactic fermentation:	no
Fining agent:	Animal based
Type of aging container:	Stainless steel tanks
Size of aging container:	5000/10000
Length of aging before bottling:	3 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13.3 %
pH level:	3.3
Residual sugar:	4.0 g/L
Acidity:	6.0 g/L
Dry extract:	22.4 g/L



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