



## **BARONE CORNACCHIA CONTROGUERRA PASSERINA D.O.C.**

- Grapes:** 100% Pecorio – an ancient indigenous red varietal recently rediscovered and saved from extinction.
- Vineyards:** This 1.20 hectare vineyard is in the province of Teramo the estate dominates the fertile valley of the Vibrata, lying at 240 meters above sea level. The soil is calcareous and stony which is excellent for drainage. The moderating breezes from the sea which is 15 km from the estate allow for perfect ripening. Baron Filippo Cornacchia started growing Montepulciano vines at the end of the 19<sup>th</sup> Century and is considered the pioneer in the aging and bottling of Montepulciano in Abruzzo. Cornacchia currently has 32 hectares of vineyard and the vines are 20 to 40 years old. No herbicides or pesticides are used. The grapes are grown using organic practices.
- Harvest:** September– by hand.
- Yield per hectare:** 80/90 Quintals per hectare
- Vinification:** Cryomaceration for 10 hours. Fermentation takes place in stainless steel for 20 days at 12 c°.
- Aging:** 6 months in the bottle
- Acidity:** 5
- Alcohol:** 12% by vol.
- Color:** Light straw yellow colored with emerald reflections.
- Bouquet:** Fresh and floral with notes of white peach, citrus and wisteria .
- Taste:** Delicate with a good minerality and an easy drinkability. It is well balanced
- Foods:** Raw seafood and shellfish dishes, fresh cheeses such as goats cheese.
- 4000 bottles made



ENOTECA DE RHAM SELECTION

The name apparently comes from the fact that the grapes are relatively small (hence the “ina” at the end) and that it was a favourite food of the passeri, the small local birds who would often eat an entire crop. In Tuscany it is a non-vulgar slang for what women have and men do not. Most Tuscans become slightly red in the face when referring to this wine.