

Cantine Altavilla Passerina

Abruzzo, Italy



Cantine Altavilla is the latest brand introduced by the Dragani family. The vineyards are located on hills near the sea, which creates a favorable synergy for producing unique wines. The soil in the vineyards is a mix of clay and sand, and various herbs are planted throughout. Through both research and the favorable climatic factors, the indigenous varietals planted in this area of Ortona are able to produce a surprisingly high quality of wine. The grapes are grown without any use of chemicals, and the timing of harvest is carefully determined by the experience of the winemaker. The result is a collection of unique wines that are full of aromatics, and have a fresh taste on the palate.

Tasting Notes

Straw yellow color, with aromas of citrus blossoms and bright citrus fruit. On the palate, bright acidity, flavors of herbs, and minerals. Refreshing, balanced finish.

Body



Aroma



Acidity



Sweetness



Food Pairing & Enjoyment

Passerina is excellent with an aperitif and ideal with seafood, like the traditional fisherman's "brodetto" (a light, tomato-broth fish stew). It also pairs great with poultry, salami, and soft or young cheeses.

Technical Data

Production area:	Abruzzo
Appellation:	Terre di Chieti IGT
Varietal:	Passerina 100%
Vinification:	Stainless steel tanks
Alcohol:	12.5 %
Cellaring capacity:	Best enjoyed young