



*The flower is rich in petals and
its perfume is intense: we like this
of the honeysuckle, climbing like the vine
and lively like our Passerina Spumante.*

LE TENUTE

Passerina Spumante Brut Millesimato

PASSERINA SPUMANTE BRUT TARÀ



GRAPES

100% Passerina

FIRST PRODUCTION YEAR

1991

AGRICULTURAL PRACTICE

Organic

BOTTLES PRODUCED

20,000

SOIL TYPE

Medium-textured soil with a significant sand content

EXPOSURE AND ALTITUDE

South-East from 230 to 250 meters above sea level

TRAINING SYSTEM

Monolateral Guyot

YIELD PER HECTARE

80 quintals per hectare

PREPARATION DETAILS

Hand-harvested from the last week of August.
Fermented in stainless steel tanks at 15°C.

AGING

In pressure tank for 5 months

SERVING TEMPERATURE

8°C

We too tread the path of the Martinotti Method. Because it's a piece of Italian history, because a glass of bubbles brings an immediate smile, because the Passerina grape benefits from secondary fermentation in autoclave, amplifying its bouquet while maintaining its freshness and salinity. Passerina Brut embodies an imagery of joy and celebration. With this spirit, we vinify it in the hope that once in your glasses, it will bring as much joy to you as it does to us to produce it. An explosion of wildflowers, hints of cedar, juicy flat peaches, and crisp white cherries. The fine bubbles and imperceptible sweetness contribute to a decisive sip that speaks of its terroir.

**TENUTA
COCCI GRIFONI**

www.tenutacoccigrifoni.it



HOW DO WE MAKE OUR WINE?

Starting with the 2024 vintage, all our wines are ***organic and vegan***, and above all, the result of a winemaking project focused on the pursuit of the highest quality.

Our daily care in the vineyard and a ***less invasive approach*** in the cellar allow us to produce wines that fully respect the healthy grapes we harvest.

Using the batonnage method and careful temperature management, we achieve the natural stability of our wines while also giving them a strong and distinctive identity.

The year 2024 marks another milestone in our company's history,
a shift in our approach to both viticulture and oenology.

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