



The birdsfoot trefoil is one of the typical plants of the Mediterranean vegetation. We admire its tenacity and resistance, together with the ability to adapt to different climates and terrains, while always remaining itself. A bit like our Passerina.

LE TENUTE

Marche IGT Passerina

PASSERINA SAN BASSO



GRAPES

100% Passerina

FIRST PRODUCTION YEAR

2008

AGRICULTURAL PRACTICE

Organic

BOTTLES PRODUCED

50,000

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

90 quintals per hectare

PREPARATION DETAILS

Hand-harvested from the first decade of September.
Fermented in stainless steel tanks at 15°C.

AGING

Aged in stainless steel tanks for at least 4 months, followed by a minimum of 2 months of bottle aging.

SERVING TEMPERATURE

10°C

Known for its generous fruit production, the Passerina grape has always quenched the thirst of many. Today, we understand its needs and can help it express its full potential. It is indeed capable of presenting a floral bouquet with rare freshness. We offer it in its still version, from the grapes of Tenuta San Basso, brimming with May flowers and rounded out by ripe fruits. The opening is citrusy with notes of cedar, soon followed by linden and hawthorn blossoms. Then come the ripe fruits: yellow plum, lychee, and green apple. This last note recurs harvest after harvest, giving our Passerina a distinctive character, clearly shaped by our soils. Each sip is filled with crisp yellow plum, adding fullness to the remarkably fresh character of this wine.

**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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