



VINI BIOLOGICI
SGALY[®]
Naturali Sensazioni[®]

CENTURIA CUMIANA

MARCHE
Indicazione Geografica Protetta
PASSERINA

2021

Ancient indigenous variety of Piceno and Marca Fermana, Passerina has always been much sought after for its generous yield. It is now rediscovered and appreciated for softness and freshness of its wine; it is the ideal accompaniment in a variety of combinations, from classic aperitif to more sophisticated seafood or white meat dishes.



Best served at 10 – 12 ° C



Solo dalle nostre uve biologiche,
raccolte e selezionate a mano

Technical card

Wine

Name:	Centuria Cumana
Origin of the name:	CENTURIA from centuriation – method of land measurement conducted by surveyors in ancient Rome. It consisted of dividing an area into plots called “centuries”, initially by drawing two perpendicular streets, called CARDO and DECUMANO, which exactly how company Sgaly is divided. Cumana - from archaeological area of CUMA, facing SGALY vineyards.
Denomination:	Marche Passerina I.G.P. (label guaranteeing Geographical Area of Origin)
Year of Production:	2021
Grapes:	100 % Passerina
Production potential:	15.000 bottles
Area of origin:	Ortezzano, territory of “MARCA FERMANA” (FM)

Soil

Physical/Chemical features:	Clay / Limestone
Position:	Hilly
Altitude:	250 metres above the sea level
Aspect:	South / South-East

Vineyards

Age:	8 years South and 12 years South-East, because are two different plots
Vineyard farm system:	Espalier
Vineyard farm form:	Guyot
Measurement:	2.5 x 1
Surface area:	0,8 South and 0,6 South-East
Yield:	Passerina Q.li 100
Harvest time:	Mid October

Grapes:	ORGANIC FARMING CERTIFIED GRAPES
Thinning:	Not conducted
Selection:	Manual for every bunch of grapes, during harvest
Harvest:	Manual in 200-250 kg bins

Wine making:	Destalking, with the aid of a heat exchanger, cooling to the temperature of 6° C, maceration at the same temperature in a temperature-controlled steel fermentation vat for 72 hours. Soft pressing and clarification of grapes must. Fermentation at 16° C for about 12 days. Racking and followings pouring. Aging “sur lie” for at least 2 months.
---------------------	---

Stabilization:	Static cooling in a special container and filtering at 0.45 micron
Refining:	In bottles in an air-conditioned room for not less than 2 months
Packaging:	Boxes of 6 bottles on pallets of 90 boxes

Main analytical parameters:

Alcohol	14,5 % vol.
----------------	-------------