VINI BIOLOGICI

SGALY

Naturali Sensazioni

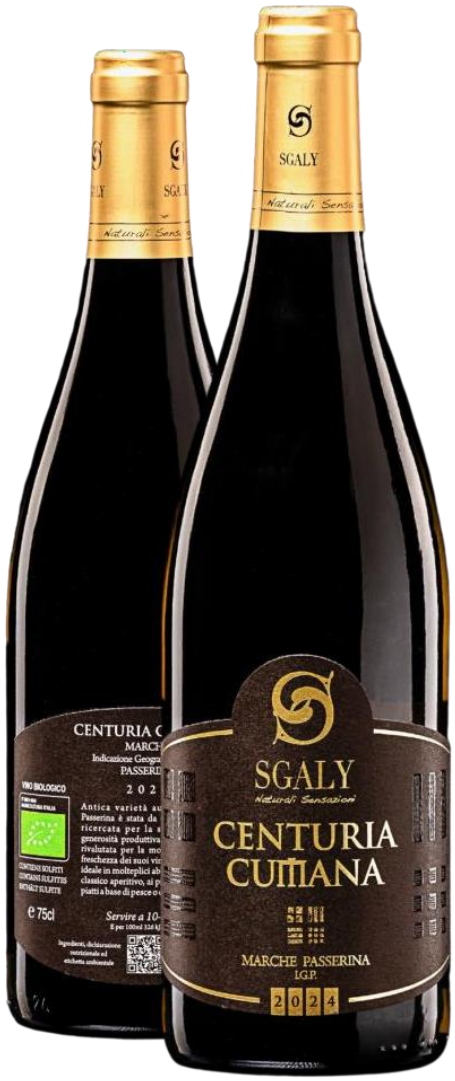
CENTURIA CUMIANA

MARCHE

Indicazione Geografica Protetta

PASSERINA

2024



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.

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Best served at 10 – 12 ° C

Solo dalle nostre uve biologiche,
raccolte e selezionate a mano

*le foto sono puramente indicative e potrebbero variare senza obbligo di preavviso

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:	2024
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:	10 years South and 16 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
Harvest:	Mechanics with own grape harvester
Wine making:	Destemming, followed by soft pressing and thermal reduction of the must at 5-6°C with the aid of an exchanger; static clarification of the free-run must only in a thermo-conditioned steel fermenter for 48 hours. Tapping of the clear must and fermentation at a controlled temperature for approximately 20 days. Racking and subsequent processes. Ageing on fine faeces for at least 3 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	13,5 % vol.