

## Castrum - Offida Passerina DOC



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2010  
IP:81

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**Classification:** Offida Passerina DOC

**Name:** Castrum

**Origin of the name:** It comes from the ancient name of the Castorano village, established by the Romans

**Provenance:** In south of Le Marche region - Castorano

**Vineyard:** Passerina

**Blend:** Passerina 100%

**Number of stamps each hectare:** 3000

**Planting:** 1997

**System:** Guyot

**Exposure:** South-west

**Soil:** Clayey, silty

**Yield:** 120 q/ ha

**Vinification:** Soft crushing, static settling, low temperature fermentation

**Refinement:** In tanks with dregs

**Colour:** Straw-yellow

**Aroma:** Dainty, with apple scent

**Flavour:** Well-balanced flavor with a bitterish aftertaste at the end

**Alcohol:** 12,50 % vol.

**Temperature:** 8 - 10°C

**Ageing:** 3-months refinement in bottle

**Matching:** Perfect with fish dishes and first courses of the Adriatic area