



# IL CONTE VILLA PRANDONE

## CAVACEPP



Alcohol content: 12,5%

Area of production: Vineyards of Monteprandone hills –  
Ascoli Piceno – Marche

Grapes: Selection of Passerina white grapes

Yield (grapes per hectare): 120 quintals

Plant breeding system: Espalier – Guyot

Soil composition: Medium consistency with streaks of clay

Vinification and production system: Vinification of selected grapes by short maceration with skins, immediate separation of the must, fermentation in purity at controlled temperature (15-16° C.), preservation in thermo-conditioned stainless steel tanks, cold bottling in sterile bottling line.

Organoleptic description: Straw yellow color with hints of green. Fresh and fruity scent. Full and aromatic taste, with mineral and floral notes. Wine of good body and acidity

Preservation: Store in a fresh, dry and dark place. A wine intended to be drunk young, within 3 years of the vintage

Serving temperature: To be served very cold at 8-10° C

Gastronomic suggestions: A wine that goes perfectly with hors d'oeuvre, grilled fish and light dishes, especially fished-based ones