



Passomadama

Pecorino

Light straw-yellow color with greenish reflections. A very intense and persistent floral nose, with grapefruit, banana and tropical fruit notes. It has an unbridled, full and harmonic taste with a fruity aftertaste which enhances its aromatic quality.

100% Pecorino

Appellation

Pecorino Colli Aprutini IGP

Vineyard

Vines located on the hills of Roseto, Casal Thaulero and San Vito with alluvial and sandy-silt soils at altitudes of 50 mt above sea level.

Vinification

Hand-harvested in boxes at the end of September. De-stemming and soft pressing of the grapes. Debouillage at 12-13 °C for 18 hours followed by fermentation in stainless steel tanks at a controlled temperature between 17 and 19 °C. Aging on fine lees for 60 days.

Pairing

Ideal with fish, seafood and white meat dishes as well as a perfect accompaniment to Pecorino cheese.



PASSOMADAMA

Passomadama wines are born from the idea of the new generation of the Barba family. The family, with traces back to the fifteenth century, has been active for decades in the field of agriculture with one main goal: to enhance their best vineyards and make the most out of them. Barba is situated in an area with a profound agricultural position, an undulating landscape with large bumps of almost flat and rounded sides, often interrupted by steep slopes favored by a mild and bright climate. Here, the summer offers long sunny days alternated with cool nights, whereas winter is mitigated by the influence of the nearby Adriatic Sea.