

Passomadama

Trebbiano

Slightly floral nose which displays green apple and citrus notes. The wine has a fresh taste with a good acidic balance and a slight and pleasantly bitter aftertaste.

100% Trebbiano

Appellation	Trebbiano d'Abruzzo Doc
Vineyard	Vines located on the hills of Pineto and Colle Morino with soils of alluvial and sandy-silt composition 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. Debourbage 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 match for pesto, seafood pastas, and pairs well with hard Italian cheeses, white pizza, and roast chicken.

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 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.