



Trellising

TECHNICAL SHEETS

Still Dry White Macerated

2024

Futura

CELLAR VINEYARD



Passerina 100%



2008



Sandy clay, limestone



340 masl



4000 plants/ha

Organic Certified. Fertility and vitality of the soil is favored by little addition of cow manure and by the cultivation of green manure.

Manual harvest. Whole berries fermentation with 7 days skin contact, 8 months in stainless steel, rackings.

TASTING NOTES

Elegant orange wine with a straight forward structure and a freshness given by the mild tannins. Apricot and orange notes, lively and passionate.

PAIRINGS

White meat and rice, cheese with onion chutneys, fermented vegetables and soy sauce.

Production in 2024: 1500 bottles

Alc. 12,5% Vol

Contains sulfites

EU Organic wine



ABRUZZO

