

BRIGANTI WINES



Mariù

SPARKLING WHITE BRUT

Mariù becomes a “brigantess”, in post-unification Italy, because she doesn’t want to be just the brigand’s companion, she wants a bond of her own and her destiny finds fulfillment in southern Italy in defense of the farmers.

A complex and fascinating woman, like this sparkling Passerina with a distinct flavor, of great softness and with a fine-grained perlage and persistent.



GRAPE	Passerina 100%
COLOR	Straw Yellow
FROTH	Abundant and evanescent, fine-grained and persistent perlage
APPELLATION	Passerina Brut
ALCOHOL CONTENT	12% vol.
YEARLY PRODUCTION	25,000 bottles
WINEMAKING	A delicate sparkling wine made by refermentation of wine in small stainless steel autoclaves at low temperature for a whole process that lasts about 30 days.
FERMENTATION TIME	Temperature controlled refermentation for 30 days
REFINEMENT	Stainless
NOSE AND TASTING	Net flavor, great smoothness, rightly balanced
CONSUMPTION	Place it in the refrigerator a few hours before serving. After opening the product, to maintain the effervescence, it is recommended that it be re-corked and consumed within 2 days
SERVING TEMPERATURE	42,8°F-46,4°F