

# DUCHI DICASTELLUCCIO

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Technical Sheet

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## “Guazzetto”

Passerina d’Abruzzo IGT Colline Pescaresi

Identificazione Geografica Tipica

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**Type of wine:** White - Organic Wines

**Variety:** Passerina 100% IGT

**Exposure:** South, south east

**Height a.s.l.:** 280m

**Training System:** spurred cordon  
ORGANIC FARMLAND - MEETS THE REQUIREMENTS OF ORGANIC PRODUCT  
CERTIFICATE OF CONFORMITY - Registration N° IT BIO ICA S833 - Reg. CEE 2092/91

**Density per hectare:** 4000 spurred cordon rows

**Production:** 8 tons

**Harvest:** Last week of September

**Vinifaction:** steel tanks

**Alcohol strenght:** 13% vol

**Bottle:** 75 cl

**Sales unit:** 6 bottles

### ORGANOLEPTIC FEATURES

**Colour:** intense yellow with gold reflex

**Nose:** Fine and fruity with hints of rose grapefruit, exotic papaya.

**Taste:** Aromatic, embracing and persistent. Pleasant aftertaste of white fruits.

**Food Pairing:** Aperitif and sea food dishes

**Serving temperature:** 8-10 °C

