



cantina
dei colli
ripani

c'è terra e c'è vino.

Linea 508®

Produced and bottled exclusively by:
La Cantina dei Colli Ripani Soc. Coop. Ripatransone,
(AP) Italy - Product of Italy - info@colliripani.com
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Lajella®

Offida DOCG Passerina

Production area

Ripatransone and surrounding areas.

Wine varieties

Passerina.

Picking method

By hand.

Average yield per hectare

8/9 tons of grapes.



Harvest time

Second half of October.

Vinification

Without skins with must debourbage and controlled temperature fermentation.

Organoleptic characteristics

Pale straw, yellow colour. This wine has a fruity flavour of green apple and it picks up some hints of acacia and broom on maturing. The taste is fruity, pleasant and persistent.

They say that fortune favours the brave. But misfortune cheers the spirit. It couldn't be any other way when serving a round of Offida Passerina DOCG. It's an honest wine, it speaks how it drinks, in dialect. Its name is Agello, like the district of Ripatransone, like one of the city's castles and like one of the five peaks depicted on the coat of arms. The cat? Don't worry. He meows a lot, but does not bite.

Serving suggestions

Ideal with fish-based dishes and light courses in general.

Serving temperature

We recommend serving at 10/12°C.