



Cantina Colli Ripani

NINFA
RIPANA®

gold

Offida Passerina DOCG



Production area

Ripatransone and surrounding areas

Wine varieties

100% Passerina

Picking method

By hand

Average production 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.

Serving suggestions

Ideal with fish-based dishes and light
courses in general

Serving temperature

We recommend serving at 10/12°