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Collevite Falerio 2012

Posted on June 23, 2013 by [Mike Madaio](#)

A while back, while sharing with you the pleasures of the Italian grape Passerina (via [Colli Ripani Pharus Offida Ninfa Ripana 2010](#)) I commented on how strange it was to see such a rare grape from a rare region of Italy (Le Marche) in the Chairman's Selection program. Though Marche is a great region to find high quality wines at low prices, they aren't exactly easy to come by, especially in a controlled state like PA.

With that in mind, I'm happy to share that there's another Passerina-based wine from Le Marche now on Chairman's special – **Collevite Cantine della Marca Falerio 2012**. (Collevite being the producer and Falerio being the DOC, or region.)

Though it'd be a stretch to say I've had a lot of Passerina, I did drink the Pharus bottling on several occasions, to the point that I started to understand the unique characteristics of the grape. I love the balance of these wines; they offer bright acidity without being austere, due to the round, tropical fruit notes. Austerity can be a good thing of course, but in this case, juiciness equals downright drinkability.

Though not a big wine in the California style (it's only 12% ABV), there's still a lush, smooth mouthfeel to Collevite's blend of Passerina, Trebbiano and Pecorino. Notes of tropical fruit and hint of almonds pair nicely with the balancing effects of citrus and minerals. This wine is super-easy to drink during the warmer months with fish, pesto and other light-to-medium weight meals, and might appeal to those looking for an alternative to Chardonnay.

88-90

Disclaimer: A review sample of this wine was provided.

