



*Floral notes of lime blossom and jasmine,
with hints of strawberry tree and white
currant. While the landscape sleeps,
swallows fly over that small pond
glistening in the moonlight.*

LE RONDINI

Vino Spumante Brut Passerina

PASSERINA SPUMANTE BRUT



GRAPES

100% Passerina

AGRICULTURAL PRACTICE

Organic

BOTTLES PRODUCED

10,000

SOIL TYPE

Clayey-sandy soil with southeast exposure
and altitude ranging from 200 to 230 meters above
sea level.

TRAINING SYSTEM

Monolateral Guyot

YIELD PER HECTARE

90 quintals per hectare

PREPARATION DETAILS

Manual harvest from the first decade
of september.

Fermented in stainless steel tanks at 16°C.

AGING

In bottles for at least 2 months

SERVING TEMPERATURE

8°C

SHELF LIFE

3 years

FULL CASE WEIGHT

9.11 kg

EAN CODE

8010109234789

CARTON DIMENSIONS

28.4×30.7×29.4 cm (w×h×d)

EMPTY BOTTLE WEIGHT

700 g

BOTTLES PER CARTON

6

EMPTY CARTON WEIGHT

350 g

PALLETS PER LAYER

16 cartons per layer

FULL BOTTLE
WEIGHT

1.46 kg

MAXIMUM
PALLETIZATION

5 rows of 16 cartons

**TENUTA
COCCI GRIFONI**

www.tenutacoccigrifoni.it



HOW DO WE MAKE OUR WINE?

Starting with the 2024 vintage, all our wines are *organic and vegan*, and above all, the result of a winemaking project focused on the pursuit of the highest quality.

Our daily care in the vineyard and a *less invasive approach* in the cellar allow us to produce wines that fully respect the healthy grapes we harvest.

Using the batonnage method and careful temperature management, we achieve the natural stability of our wines while also giving them a strong and distinctive identity.

The year 2024 marks another milestone in our company's history,
a shift in our approach to both viticulture and oenology.

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