

**Passerina d'Abruzzo DOC**  
**La Farfalla**  
**Diversitas**

**TAN & NS**

WINE IMPORTERS



**Story of the wine:**

Diversitas is based in Loreto Aprutino in Abruzzo, where the team works with carefully selected vineyard parcels across multiple sub-regions to highlight indigenous varieties and terroir diversity. Similar to their approach with Pecorino, the Passerina for “La Farfalla” is sourced from quality sites and harvested slightly earlier than many peers to preserve freshness and aromatic lift. The project focuses on clean, expressive winemaking that showcases the grape variety with minimal intervention.

**Varietals:**

100% Passerina

**Area:**

Abruzzo, Italy

**Ageing:**

Hand-harvested grapes are selected from supervised parcels and vinified to emphasise purity and freshness. Fermentation and ageing take place in stainless steel using cultured yeasts, with temperature control to retain aromatics and varietal definition. No oak is used.

**Descriptions for Wine List:**

Pale straw yellow with green reflections. Aromatically expressive with notes of white flowers, citrus, and ripe orchard fruits such as apple and pear. The palate is fresh and lively, showing clean fruit character, balanced acidity, and a light, crisp finish with subtle floral and citrus lift.



just  
vegan