H. MERCER

WINE & SPIRIT IMPORTS



Il Conte Villa Prandone

CEPPO

Marche Passerina I.G.P.

The Il Conte Villa Prandone winery was born in the heart of the Piceno region, on the hills of the charming medieval village of Monteprandone. Here, the slopes are caressed by the fragrant breezes of the Adriatic Sea, which meet and merge with the mild currents from the Sibilline Mountains.

This union, combined with clay soil, gives each vine unique flavors and aromas, in addition to an ideal microclimate for their growth. They passionately cultivate indigenous Marche grapes such as Pecorino, Passerina, Montepulciano, and Sangiovese, transforming them into wines that tell the story of our territory. Every label from Il Conte is a pure expression of the viticultural traditions of the Piceno, from the Rosso Piceno and Offida Pecorino DOC to Passerina.

COUNTRY
Italy

VARIETAL
100% Passerina

SOIL TYPE
Medium consistency with streaks of clay

VINEYARD
Vineyards of Monteprandone hills – Ascoli Piceno – Marche

HARVEST
Hand harvest

VINIFICATION
Short maceration with skins, immediate separation of the must, fermentation in purity at controlled temperature (15-16°C.), preservation in thermo-conditioned stainless steel tanks, cold bottling in sterile bottling line.

TASTING NOTES
Straw yellow color with hints of green. Fresh and fruity scent. Full and aromatic taste, with mineral and floral notes. Wine of good body and acidity.