



Felices

Once upon a time...
 A citizen from Fara Filiorum Petri was singing with his guitars and drums:
 "eh... oh... ah ah ah ah... eh... oh... ah ah ah ah...
 Popul' nostr', assaj fortunat', da chi lu Ndonij miraculat', nu ti purtem' dentr' a lu' cor', è ducent ann' e ard' ancor'... è ducent ann' e ard' ancor'... eh... oh... ah ah ah ah..."

It is an ancient tradition, a thousand-year narration, that animates the words and gestures of the "musician". He was a wandering artist, a storyteller, to whom the entire community, in ancient times, entrusted the millennial collective memory. From the Greeks to the medieval minstrels, from the Provençal troubadours to the real storyteller from Abruzzo, the gap is small. The musician of Fara Filiorum Petri still accompanies his "paesani" devoted to the construction of the Farchie with songs that make re-live places, smells, perfumes, struggles, battles and passions, acts, events of local history, lullabies, crafts, feelings and thoughts of the people live. In his words, tuned with the aid of tools such as the "du botte" (accordion), he intensifies the popular traditions of his land so much that he makes them a myth, leaving a cultural heritage of inestimable value.

APPELLATION	PASSERINA Terre di Chieti IGP	TYPE	WHITE WINE	
GRAPES	Passerina minimum 85%			
PRODUCTION AREA	Municipality of Pretoro 602 m a.s.l. The vineyards are located in the agricultural landscape of the Majella Park where the millennial presence of men has preserved of an agricultural biodiversity elsewhere disappeared.			
GRAPE ORIGINS	The Passerina vine name comes from the small size of its berries and from the fact that the sparrows show a particular predilection for this grape, due to a particularly tasty pulp. Widespread in the Marche and Abruzzo regions, it has only recently been re-launched because it was forgotten and replaced by the more productive Trebbiano.			
IN THE VINEYARD	Fabulas vineyard is an element of great agronomic and naturalistic value. The sheeps provide the natural and smart control of native spontaneous flora and the natural fertilization bringing the animal spirit in the vineyard. Machining is minimized. From the location of the vineyards on one side of the mountain it is easy to understand that from a phytosanitary point of view the plants require little intervention and they are related only to the use of copper and sulfur.			
	SOIL	The soils are of medium mixture tending to calcareous and have retained their natural fertility thanks to the poor exploitation of the soil by man.		
	HARVESTING	Handpicked in wooden boxes and in willow and cane baskets.		
IN THE CELLAR	The cellar is equipped with crushing-destemming machines and manual presses. The grapes ferment in large wooden barrels and are aged in amphorae and barrique for several months without undergoing any sulfitation, and subjected to modifications linked to the micro-oxidations due to particular containers of clay and wood. They then age in the bottle, where a small quantity of sulphites is added.			
TASTING NOTES	SIGHT	Straw yellow colour.		
	NOSE	Delicate floral bouquet with notes of white flowers, smoky and hazelnut.		
	MOUTH	Citrus, savoury, long lasting, mineral and fresh.		
THE SERVICE	FOOD PAIRINGS	Excellent with seafood appetizers and dishes, white meats and medium-aged cheeses.		
	TEMPERATURE	9-11°C		
CERTIFICATIONS	Biodynamic Wine	Biodiversity Friend	Vegetarian product	Organic Wine