

# Fontanella bianco

*I.G.T.*

**CATEGORY:** white wine

**DENOMINAZION:** Typical Geographic Indication (I.G.T.)

**GRAPE VARIETY:** 50% Trebbiano Toscano, 50% Grechetto grapes

**PRODUCTION AREA**

**LOCATION OF VINEYARDS:** Fontanella Area, Perugia

**CULTIVATION SYSTEM:** counter espalier with spurred cordon

**EXPOSURE:** west-east

**AVERAGE AGE OF THE VINES:** about 8/15 years

**VINE DENSITY:** 4000 vines per hectare

**SOIL TYPE:** medium soil, limestone-clay mix

**YIELD PER HECTARE:** 75 tonnes per hectare

**ALTITUDE:** 330 meters above sea level

**HARVEST PERIOD:** at the beginning of September, hand picked

**VINIFICATION PROCESS**

**FERMENTATION:** controlled alcoholic fermentation in stainless steel with controlled temperature

**BOTTLE REFINING:** about 1 month in bottle

**ALCOHOL CONTENT:** 12,5%-13% by volume

**BOTTLE SIZE:** 750 ml

**ORGANOLEPTIC CHARACTERISTICS**

**COLOUR:** light straw-yellow with faint green highlights

**BOUQUET:** floral and fruity aroma; flavours of banana, pineapple, peach and hawthorn

**TASTE:** fresh and long- finish; pleasant aftertaste


**HOW TO SERVE**

**SERVE WITH:** soups, pasta dishes or sea-food

**SERVING TEMPERATURE:** 8°-10°C



Bottle size

 750 ml