



The name “Il TREBBIO”, in Latin Trivio, indicates the meeting between three roads that delimit the vineyard dedicated to Trebbiano Spoletino, a few kilometers from the city of Perugia, in the countryside.

Il Trebbio

SELECTION OF PURE TREBBIANO SPOLETINO GRAPES

DENOMINATION	I.G.T. Umbria, white wine
GRAPE VARIETY	100% Trebbiano Spoletino

Production area

VINE YARDS	Fontanella Area
CULTIVATION SYSTEM	Guyot
EXPOSURE	North-west
AVERAGE AGE OF THE VINES	Approximately 4 years
VINE DENSITY	5000 vines/ha
SOIL TYPE	Medium-textured, calcareous - clayey
YIELD PER HECTARE	65 q/ha
ALTITUDE	320 m s.l.
HARVEST PERIOD	Grapes manual harvested in boxes at the beginning of October
ALCOHOL CONTENT	13.5%
BOTTLE FORMAT	750 ml

VINIFICATION AND FERMENTATION

The temperature is brought to around 10°C (Cryo-maceration) for about 12h on the skins. Without pressing, the free-run must was extracted and subsequently decanted statically, than it is bring at about 5°C and it is carried out for 4 days, than it is decanted. Fermentation takes place at 15°C for about 10 - 15 days.

AGING

5 months in steel on the fine lees with reassembly by means of a stirrer (the pump is not used to avoid ventilation and possible oxidation).

Organoleptic characteristics

COLOUR	Straw yellow with green and golden hues
BOUQUET	On the nose the presence of white fruits and citrus fruits it is enriched by refined mineral note. Fresh, deep and with marked typical complexity of the vine.
TASTE	White wine with aromas of aromatic herbs and with notes citrus retro-olfactory, with a marked freshness and sapidity. Balanced, long-lived and elegant.

How to serve

WINE PAIRING	Appetizers, first courses and fish or white meats.
SERVING TEMPERATURE	10°-11°C