

IL TREBBIO

I.G.T. Umbria, White wine

PRODUCTION NOTES

GRAPE VARIETY	100% Trebbiano Spoletino
VINIFICATION	White vinification
HARVEST PERIOD	Grapes manual harvested in boxes at the beginning of October
FERMENTATION	Controlled alcoholic fermentation in stainless steel with a controlled temperature
ALCOHOL CONTENT	14% by volume
VINEYARDS	Fontanella area, 320m above sea level, spurred cordon. North-west exposure, age of the vines about 4 years, with 5000 vines per hectare
SOIL TYPE	Medium soil, limestone-clay mix with a yield per hectare of 65 quintals
REFINING	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)
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.
BOTTLE SIZE	750 ml

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

