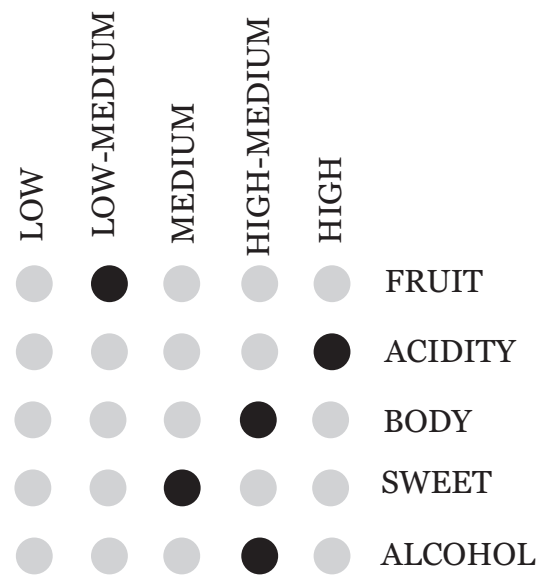


MONTEFALCO BIANCO DOC



Our Montefalco Bianco DOC shouts “Umbria”, reminding you of the beautiful hills, the rich agricultural culture in this area, and the unique indigenous grapes like the Trebbiano Spoletino, which has been cultivated here for centuries. Elegant white wine, bright and complex, layering fruits, minerality, and salinity.



Certified organic wine.

The farm has been organic certified since 1992.

Type: Elegant White.

Grape: 100% Spoletino

Training system: Double cordon spur, 15 years old vines. Vine density: 6.000 vines per hectare.

Yield per hectare: 60 hl/HA (8 tons). Type of soil: Clay loam. South facing aspect.

Harvesting: Hand-harvested in mid-October. Vinification: The grapes are carefully crushed and pressed. The fresh must is statically clarified at low temperatures and fermented at a controlled temperature of 20°C in steel tanks. Natural cold stabilization outside in steel tanks due to the cold winter winds from Sibillini mountains range

Tasting Notes: Lemon color. At the nose elegant yellow fruits, almond flowers. Notes of hazelnuts, characteristic of this grape. Long finish supported by the great acidity of the Spoletino grape (Trebbiano Spoletino). Pairing suggestions: Great with grilled fish. We recommend the Panzanella umbra. Serving temperature: 10-12°C (50-54 °F) Bottle size: 750 ml.

Awards: 90/100 Gilbert&Gaillard DEC 2020

Drink now and you can keep 6-7 years