

Category:

White wine

Grape varieties:

Chardonnay - Trebbiano

Production zone:

south of Ficulle (Umbria, province of Terni), altitude 200-250 mt s.l.m.; hilly terrain

Training system:

Guyot

Vine density:

4.200 vines per hectare

Vineyard yield:

80/90 hl per hectare

Soil:

medium mixture with good presence of skeleton of marine origin together with layers of sand.

Climate:

continental, a fresh and well ventilated growing season which gradually but completely ripens the grapes

Fermentation:

Grapes are cooled to 5-6 °C and pressed. The must, clarified by cold decanting, ferments slowly in steel vats for 15-18 days at a controlled temperature. Subsequently we proceed to the preparation of the blend followed by adequate refinement in the bottle.

Tasting notes:

Golden color, a complex bouquet of flowers and fruit, aromas of exotic and ripe fruit. On the palate it is ethereal and floral, fresh and slightly acidic with hints of white fruits, notes of spices and vanilla.



Alcohol:

13 % vol.

Service temperature:

12- 14° C

Gastronomic notes:

it's ideal for an aperitif, excellent with fish and seasoned and blue cheeses, it goes well with savory dishes based on meat.