

**Category:**

IGT Umbria White Wine

**Grape varieties:**

Pinot Grigio 100%

**Production zone:**

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

**Training system:**

Guyot

**Vine density:**

4.300 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:**

at controlled temperature for over 15/20 days to encourage the multiplication of yeasts and add softness, volume and sweetness to the wine, according to the innovative technique developed by Valentino Cirulli.

**Tasting notes:**

it has an excellent body and structure, velvety and soft flavor and with aroma of vegetables, flowers and fruit and a pleasant aftertaste with balsamic hints.



**Alcohol:**

13 % vol.

**Service temperature:**

12- 14° C

**Gastronomic notes:**

excellent with fish, white meats, appetizers and cold cuts.