



TREBBIANO SPOLETINO

TREBIUM SPOLETO DOC



organic wine



Trebbiano Spoletino is a typical grape varietal from the area that stretches between Trevi, Montefalco and Spoleto.

GRAPE VARIETAL

Trebbiano Spoletino 100%, from massale selection of the best old Trebbiano Spoletino vines, grown according to the vine training system between maple trees.

VINEYARD

Situated on a hill at an altitude of 350 m a.s.l.; western exposure; Guyot training system.

FIRST VINTAGE: 2007.

HARVEST

Generally in the second half of October; the grapes are hand-picked.

VINIFICATION

Skin contact maceration, soft pressing, static cold clarification; fermentation in large oak barrels.

AGEING

It remains on the yeasts for 6 months, it is then bottle-aged.

TASTING NOTES

Intense straw yellow colour tending to gold. A nose of intense and persistent impact, fruity and floral; one recognises almond and hawthorn blossom, citrus and tropical fruit with a slightly spicy finish. On the palate it is structured and very tasty. With a full acidic structure, typical of Trebbiano Spoletino, and merges into a perfect and amazing balance with the other elements. Excellent persistence and taste - olfactory agreement.

ACCOMPANIES

Quality pork cold cuts such as prosciutto ham and culatello, terrines and carpaccio. Serve with first course fish dishes, spaghetti carbonara, saffron risotto or with main dishes such as rich fish stews and English-style rare roast beef. Excellent with aged semi-hard cheeses.

SERVING TEMPERATURE

14°C (57.2°F)

SIZES

750 mL bottle and 1.5 L magnum in a wooden case.