



# TREBBIANO SPOLETINO ANTEPRIMA TONDA



organic wine



Trebbiano Spoletino is an ancient grape varietal that used to be really common in the area between Montefalco, Spoleto and Trevi. In recent years its full potential has been rediscovered, showing versatility in relation to different vinification techniques. For this wine we chose to use clay and ceramic amphoras, spontaneous fermentation with no temperature control and a long maceration on skins, trying to make our Anteprima Tonda a wine expressing this terroir in a natural and organic way, and showing an unknown attitude of this production area for ageable white wines.

#### 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:** 2013.

#### HARVEST

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

#### VINIFICATION

Spontaneous fermentation without temperature control, with a long maceration in ceramic vats.

#### AGEING

In an old oak cask.

#### SERVING TEMPERATURE

14°C (57.2°F)