

Trebbiano Spoletino

DOC

Territory features:

Grape varieties: 100% Trebbiano Spoletino.

Altitude: 220 m above sea level.

Orientation: northeast.

Care of vines: around 5700 plants per hectare.

Training system: spurred cordon, guyot 2,20 x 80.

Vinification and Ageing

Yield per hectare: 80 quintals.

Harvest: by hand.

Harvest period: end of October.

Vinification: fermentation the skins for 8 days in stainless steel with indigenous yeast.

Ageing: 5 months in stainless steel on the lees, 2 months in the bottle.

This wine has been neither clarified nor filtered.

Serving temperature: 12°C

