

Technical sheet

Production: 2000 bottles of 0.750 litres

Grapes: Trebbiano Spoletino 100%

Winemaking: skin contact maceration, soft pressing, static cold clarification; fermentation in stainless steel vats by controlled temperature

Aging: with the lees in stainless steel vats for 4 months

Refinement: in bottles for 3 months

Tasting notes: flowers, hawthorn, tropical fruit and cedar with a slightly spicy finish.

Serving: Ideal with prosciutto ham or culatello, seafood pasta, cheeses.

Serving temperature: 12°C