



MONTEFALCO BIANCO

Denominazione Origine Controllata

TECHNICAL INFORMATION

PRODUCTION	3300 bottles of 750 ml
VINTAGE	2024
GRAPE VARIETAL	Trebbiano Spoletino 70%; Viognier 20%; Chardonnay 10%
HARVEST	September - October, by hand
VINIFICATION	gentle pressing, static cold clarification, temperature controlled fermentation in stainless steel vats
AGING	on the lees in steel for 4 months
REFINEMENT	in bottles for 3 months

CHARACTERISTICS

It has an intense nose of tropical fruit and green apple, well structured, savory and persistent.

ACCOMPANIES

Recommended with fish dishes, white meat and fresh cheese.

ABV 13%

SERVING TEMPERATURE 12°C

COINTAINS SULFITES

Indicazioni di riciclo: vetro GL70 in campana di vetro, sughero FOR51 verifica nel tuo comune, capsula PVC3 raccolta differenziata.

