



TEMPESTIVO

Trebbiano Spoletino DOC

TECHNICAL INFORMATION

PRODUCTION	3000 bottles of 750 ml
VINTAGE	2023
GRAPE VARIETAL	Trebbiano Spoletino 100%
HARVEST	October, by hand
VINIFICATION	skin contact maceration, gentle pressing, static cold clarification, temperature controlled fermentation in stainless steel vats
AGING	on the lees in steel for 3 months
REFINEMENT	in bottles for 3 months

CHARACTERISTICS

Intense straw yellow color. The nose is remarkable fruity, with peach and pineapple in evidence. Well structured, savory and persistent.

ACCOMPANIES

Pairs well with land and sea entrees. Ideal with blue fish but also with meat and cheese.

ABV 13,5%

SERVING TEMPERATURE 12°C

COINTAINS SULFITES

Indicazioni di riciclo: vetro GL71 in campana di vetro, sughero FOR51 verifica nel tuo comune, capsula PVC3 raccolta differenziata.

