

**SPOLETODUCALE**

UMBRIA  
INDICAZIONE GEOGRAFICA TIPICA  
**TREBBIANO SPOLETINO**



Grapes were received at the winery and destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Transfer of clean juice to temperature controlled stainless steel fermentation tank for fermentation using selected yeast culture. Fermentation at controlled temperature of 17-18°C for 10 days. After fermentation the wine was fined, cold stabilised, filtered and bottled.

**GRAPES:** Trebbiano

**PRODUCTION ZONE:** Perugia district

**CONTENTS:** 0.750 lt.

**ALCOHOL CONTENT:** 12,50% Vol.

**RESIDUAL SUGAR:** 3 g/l

**CHARACTERISTICS:** Shows a straw-yellow colour with greenish reflections. Intense perfume, characteristic. Taste is typical with a slightly bitterish aftertaste.

**SERVING SUGGESTIONS:** Excellent with first courses, starters, fish and white meats.

**SERVING TEMPERATURE:** 8-10°C