



# Umbria Bianco IGT



Bianco IGT is an everyday wine made from a selection of white grapes, including Trebbiano and Grechetto. The pressing of the grapes is soft which guarantees good quality to the product. Following the pressing phase, the must is kept at around 14 °C.

After a full day the wine is transferred to temperature-controlled fermentation vats to guarantee a fermentation process at 16 °C. Finally, the product is filtered of any fermentation dregs.

The resulting wine is a pleasant, accessible and fresh one, that is ideally served at 10-12 °C.

## Data Sheet

**Classification:** I.G.T.

**Production zone:** UMBRIA

**Altitude:** 300 m above sea level

**Grapes:** Grechetto, Trebbiano, other white grapes

**Spacing:** mt 3x1

**Density cultivation:** 3.300 vines per hectare

**Cultivation:** spurred cordon

**Yield per hectare:** 13 tons

**Harvesting:** 20<sup>h</sup> September – 5<sup>th</sup> October

**Vinification:** soft pressing, fermentation at a controlled temperature of 15°-16°C

**Ageing:** steel

**Alcoholic content:** 11,5 - 12,0% Vol

**Gastronomic combinations:** Starters, soups, white meat, shell-fish

**Serving temperature:** 10-12° C

**Colour:** white with greenish reflections

**Bouquet:** intently fruitily, persistent

**Flavour:** balanced acidity, fresh