



Todi Bianco D.O.C.

This wonderful wine is made from the best Grechetto (50%) e Trebbiano Spoletino (50%) grapes, both grown in Todi's surrounding area.

Straw-yellow in color, the Trebbiano Spoletino grapes give a fresh floral bouquet, with a pleasant and persistent character and hints of fruits as peaches and apricots.

Thanks to the Grechetto grape Todi Bianco has a dry, yellow, ample and slightly acidic flavour with a slight reartaste of bitter almonds.

It is a wine that can be enjoyed throughout a meal and is well suited to shellfish and light hors d'oeuvres.

Serving temperature: 10-12° C.

Data Sheet

Classification: D.O.C.

Production zone: TODI

Altitude: 200-300 m above sea level

Grapes: Grechetto (50%) Trebbiano Spoletino (50%)

Spacing: mt 3x1

Density cultivation: 3.300 vines per hectare

Cultivation: spurred cordon

Yield per hectare: 10 tons

Harvesting: 1-20 september

Vinification: soft steeping; fermentation at a controlled temperature of 15-16° C

Ageing: steel

Alcoholic content: 12,5-13 % Vol

Gastronomic combinations: staters, soups, white meat, fish, shell fish

Serving temperature: 10-12° C

Colour: soft yellow with greenish reflections

Bouquet: fruity, intense, with floral whitethorn scent

Flavour: balanced acidity with a pleasant aftertaste of fresh nuts

