

Artemide

Montefalco DOC Bianco

DENOMINAZIONE DI ORIGINE CONTROLLATA
(CONTROLLED DENOMINATION OF ORIGIN)



Launched in 2020, our Montefalco DOC Bianco is made from 50 percent Trebbiano Spoletino grapes and the other 50 percent from native varieties such as Grechetto and Procanico. The wine is straw yellow in colour with greenish highlights typical of Trebbiano Spoletino, and it has a distinct character and personality. Fruity aromas of peach and apricot combine with yellow florals and jasmine. The palate is full-bodied and persistent with a good acidity, and an elegant almondy finish. An appealing and complex wine, it can be enjoyed young but it is also capable of evolving positively in the bottle for years.

CULTIVATION TECHNIQUE

The vines are planted on clay soil, a characteristic of the estate, with a planting system of 3x1, which amounts to 3333 vines per hectare. This allows the Trebbiani, which are notoriously exuberant varieties, to avoid suffering too much from competition between plants and at the same time the grapes have excellent irradiation.

VINIFICATION

The grape harvest is performed on a scale, following the degrees of ripeness of the different cultivars, beginning with Grechetto in September and ending with Trebbiano Spoletino in late October. The hand-picked grapes in 15-kg crates are brought to the winery and chilled for 24 hours at 5 degrees. Then there is a destemming that is performed very gently to keep the grapes as intact as possible. The destemmed grapes are thus cryo-macerated for another 20 hours before being very gently pressed. At the end the must thus obtained is fermented at a low temperature in steel barrels. The wine finishes in concrete barrels before being bottled.

REFINEMENT

In steel for about 3 months, in cement for another 2 months on fine lees, and it matures in the bottle for at least two months.

SERVING TEMPERATURE

12° - 13° C

PAIRINGS

A very versatile wine, excellent as an aperitif but goes well with cheeses, fish and white meats

GLASS

Renano



EAN CODE
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BENEDETTI&GRIGI

MONTEFALCO

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