

Ermes

Spoletino Doc Trebbiano Spoletino

DENOMINAZIONE DI ORIGINE CONTROLLATA (CONTROLLED DENOMINATION OF ORIGIN)



EAN CODE
8059020150105

A wine made from a grape variety grown historically on our plains and recently rediscovered: Trebbiano Spoletino. Straw yellow with delicate greenish highlights, it is zesty, with delicate yellow flower and tropical fruit nuances. Its citrusy and mineral flavour and full, long-lasting crisp and tangy mouth feel make it especially pleasant. It has great ageing potential including in the bottle. If you forget about in the cellars for 3 or 4 years you'll be pleasantly surprised by the results.

CULTIVATION TECHNIQUE

Trained using the guyot system with planting densities of 4000 vines per hectare, it is potentially a highly prolific variety. It is thus thinned out to keep yields low, at 10 tons per hectare. It ripens very late, from late October to early November, when the day and night time temperature differences on the plains are considerable.

VINIFICATION

Grapes are harvested by hand and cooled overnight in a cold room. The next morning they are delicately destemmed to ensure the grapes are left intact and then subjected to low temperature skin contact at 10°C for 16 hours. The must ferments in steel at low temperatures. Must-oxygen contact is avoided throughout.

AGEING

Aged in the bottle for 6-8 months.

SERVING TEMPERATURE

10 - 12°C

PAIRINGS

Excellent as an aperitif, it This wine is ideal with elaborate vegetarian dishes, seafood starters and fish and seafood based dishes in general. It goes especially well with white or black truffle dishes, medium matured cheeses and Umbrian charcuterie.

GLASS

Renano



Veronelli
2020 -
Spoletino
DOC 2019

Silver
medal
winner,
Decanter
2019 -
Spoletino
Doc 2017



BENEDETTI&GRIGI

MONTEFALCO

Loc. La Polzella - 06083 - Montefalco (PG) ITALY /// +39 074. 2379136 -
amministrazione@benedetti&grigi.it