

# Macerato 73

## Umbria IGT Bianco

TYPICAL GEOGRAPHIC ORIGIN INDICATION

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**CODICE EAN**  
8059020151096

This amber colored wine is obtained from naturally fermented Trebbiano Spoletino grapes and left to macerate for at least 15 days. On the nose there are hints of dried fruit with notes of acacia honey, in the mouth it is silky and enveloping, excellent balance between the acid part and the structure of the wine itself.

### **CULTIVATION TECHNIQUE**

Cultivated in Guyot with a density of 4000 plants per hectare, the plant is by nature very generous so with appropriate thinning we reduce the production to about 100 quintals per hectare. The harvest is very late, at the end of October.

### **VINIFICATION**

The grapes harvested by hand are chilled for one night in the cold room at 5°C, the next morning after a delicate destemming, the destemmed is sent in a cement barrel [the number 73]. It is allowed to ferment naturally with indigenous yeasts by controlling only the temperature. In this phase called maceration, the alcohol that gradually forms extracts from the skins a myriad of aromatic substances, after about 15 days the destemmed is pressed very softly and the wine thus obtained returns to the cement tank that provides a slight micro-oxygenation.

### **AGING**

At least 6-8 months in bottle.

### **TEMPERATURE OF SERVING**

12°-14° C

### **PAIRINGS**

Excellent as an aperitif, it goes well with mature cheeses, appetizer based on cold cuts, first courses with aromatic herbs.



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**BENEDETTI & GRIGI**

MONTEFALCO

Loc. La Polzella - 06083 - Montefalco (PG) /// 074. 2379136 - [amministrazione@benedetti&grigi.it](mailto:amministrazione@benedetti&grigi.it)