

Glenda - Spoleto DOC

CONTROLLED DENOMINATION OF ORIGIN

Straw yellow in colour with greenish reflexes, on the nose the wine presents a characteristic aroma of yellow flowers and tropical fruit. In the mouth is complex, mineral and persistent.

CULTIVATION TECHNIQUE

Trebbiano Spoletino, typical of the area, is distinctly different from traditional Italian trebbiano. It produces a very thick-skinned and hardy grape that ripens much later and is harvested in late October. In Umbria this time of the year is characterised by much greater diurnal temperature variations. This favours the mobilisation of aromas contained in the berry close to the skin. Cultivated according to the guyot method; a density of 4000 plants per hectare yields approximately 10 tons of grapes.

VINIFICATION

Grapes are hand picked and left in a refrigerated cell over night at 12°. In the morning they are delicately de-stemmed and cryomacerated for 24 hours in steel at 10°. They are then very lightly pressed and fermented in steel at a low temperature.

AGEING

In the bottle for at least 3 months.

SERVING TEMPERATURE

12°-13°

SERVING SUGGESTIONS

Excellent with first courses, including truffle-based ones, as well as white meat, baked fish and crustaceans.

GLASS

Bordeaux glass

PRODUCT PALLETISATION

Items per carton: 6

Cartons per layer: 25

Layers per pallet: 4

Cartons per pallet: 100

Pallet height (cm): 140

Pallet weight (kg): 725



EAN CODE

8059020150587

BENEDETTI&GRIGI

MONTEFALCO

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