

# Miracolo Azzurro - Spoleto DOC

TYPICAL GEOGRAPHIC INDICATION

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A surprising wine from an ancient grape variety believed to have disappeared altogether. Meticulous vinification techniques give rise to a wine that is straw yellow in colour with greenish reflexes and a characteristic aroma of yellow flowers and tropical fruits. A subtly citrus flavour, good acidity and excellent persistence in the mouth.

## CULTIVATION TECHNIQUE

Grown according to the Guyot method, at a density of 5000 vines per hectare. The plant is by nature extremely generous and once suitably thinned, its yield drops to around 10 tons per hectare. It is harvested late, towards the end of October, when broad diurnal temperature ranges coax out the aromas present in the skin.

## VINIFICATION

Grapes are hand picked and left in a refrigerated cell over night at 5°. The morning after they are delicately de-stemmed and cryomacerated for 24 hours. They are gently pressed in the absence of oxygen; the must ferments at a low temperature in steel barrels.

## AGEING

6-8 months in the bottle.

## SERVING TEMPERATURE

10°-12°

## SERVING SUGGESTIONS

Excellent for aperitifs, goes well with all starters, fish, vegetable and truffle-based first courses, vegetable soups, white meat-based second courses and grilled fish.

## 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

# MIRACOLO



**EAN CODE**  
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