

# Miracolo Verde - PGI Umbria White

TYPICAL GEOGRAPHIC INDICATION

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A wine with a fresh and well-balanced flavour created by knowledgeably blending Grechetto and Trebbiano Spoletino with international grape varieties like Chardonnay and Grechetto. White flower and pineapple notes prevail on the nose; the wine offers excellent persistence in the mouth.

## CULTIVATION TECHNIQUE

Vine fields are grown according to the Guyot method at a density of 3000 to 5000 plants per hectare and production targets are set at around 10 tons per hectare.

## VINIFICATION

Hand picked grapes are left to cool whole over night in a refrigerated cell at 5 degrees before being de-stemmed and cryomacerated for another 24 hours. Grapes are then delicately pressed, in the absence of oxygen. Fermentation takes place in steel, at a low temperature.

## AGEING

In the bottle for around a month.

## SERVING TEMPERATURE

10-12°

## SERVING SUGGESTIONS

A highly versatile wine, suitable for serving as an aperitif, also goes well with fresh cheese and charcuterie starters. Excellent with first courses and risottos, it also exalts white meat and 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**  
8054729207563

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**BENEDETTI&GRIGI**

MONTEFALCO

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