

Spoletino - Trebbiano Spoletino DOC

CONTROLLED DENOMINATION OF ORIGIN



EAN CODE

8059020150105

A wine heralding the rediscovery of an ancient autochthonous grape variety of our valley: Trebbiano Spoletino. Straw yellow in colour with delicate greenish reflexes, it presents a fresh and delicate aroma of yellow flowers and tropical fruits. Its citrus and mineral flavour is generous and persistent, with pleasantly refreshing and tangy notes, making it highly enjoyable. It brings out its best after 6-8 months in the bottle, during which time it continues its evolution, which also persists over the following months. Excellent even after being left to age for 3-4 years.

CULTIVATION TECHNIQUE

Cultivated according to the guyot method; a density of 4000 vines per hectare, with extremely generous production yields. This is why plants are thinned to limit production to 10 tons per hectare. Grapes ripen very late, from late October until early November, when our valley climate is characterised by broad diurnal temperature ranges.

VINIFICATION

Hand picked grapes are left to cool over night in a cell. The morning after they are delicately de-stemmed so as to preserve their intactness, followed by 16 hours of cryomaceration at 10°. Must fermentation is also completed in steel at a low temperature. Must-oxygen contact is avoided as much as possible in every step of the process.

AGEING

In the bottle for 6 - 8 months.

SERVING TEMPERATURE

10°-12°

SERVING SUGGESTIONS

Excellent for aperitifs, this wine is the perfect accompaniment to elaborate vegetarian dishes, seafood starters, fish and seafood first and second courses. It is subliminal served with white or black truffle based dishes, mildly mature cheeses and Umbrian charcuterie products.

GLASS

Bordeaux glass



Veronelli	Decanter
2020 -	2019
Spoletino	Silver
DOC 2019	Medal -
	Spoletino
	Doc 2017



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

BENEDETTI&GRIGI

MONTEFALCO

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