

Falco Astore

Spoletto DOC

Trebbiano Spoletino

DENOMINAZIONE DI ORIGINE CONTROLLATA (CONTROLLED DENOMINATION OF ORIGIN)



CODICE EAN
8059020150549

This now very rare historic grape variety native to the Spoletto plains is being rediscovered and improved with new farming and winemaking techniques. Known for its greenish highlights, on the nose the wine is extremely elegant and delicate, with yellow flower and tropical fruit nuances. Its acidity in the mouth is pronounced and this, together with its characteristic tanginess, makes for a crisp, long-in-the-mouth wine. It is not simply a wine to be drunk young but also lends itself to lengthy bottle ageing.

CULTIVATION TECHNIQUE

Trained using the guyot system to densities of 4000 vines per hectare, this is a naturally highly prolific variety and it is therefore pruned down to reduce yields to around 10 tons per hectare. Harvests are very late, at the end of October.

VINIFICATION

Hand harvested grapes are cooled overnight in a cold room, at 5°C. The following morning, after delicate de-stemming, they are subjected to low temperature skin contact for 24 hours. They are then soft pressed, once again in an oxygen-free environment, and the must then ferments at low temperatures in steel tanks.

AGEING

Aged in the bottle for 6– 8 months.

SERVING TEMPERATURE

10 - 12°C

PAIRINGS

Excellent as an aperitif. This wine is ideal with elaborate vegetarian dishes, seafood starters and fish and seafood based dishes in general. It goes especially well with white or black truffle dishes, medium matured cheeses and Umbrian charcuterie.

GLASS

Renano



Veronelli 2020 -
Spoletto
DOC 2018
Gold medal
winner,
Decanter
2019 -
Spoletto
Doc 2017

BENEDETTI & GRIGI

MONTEFALCO

Loc. La Polzella - 06083 - Montefalco (PG) ITALY // +39 074. 2379136 - amministrazione@benedetti&grigi.it