

CODA BIANCA

Umbria IGT Bianco

INDICAZIONE GEOGRAFICA TIPICA (TYPICAL GEOGRAPHICAL INDICATION)



An excellent blend of native white grape varieties, such as Grechetto and Trebbiano Spoletino, and international varieties like Chardonnay and Pinot Gris. Straw yellow in colour, this wine has a white flower and pineapple nose. It is well balanced and long in the mouth.

CULTIVATION TECHNIQUE

Vineyards at an altitude of 200 metres with varied sun exposure. Vine density of 3000 per hectare. The training system used is guyot and average yields are 10 tons per hectare.

VINIFICATION

Grapes are harvested by hand and cooled in cold storage at 5°C overnight. They are then subjected to low temperature skin contact for 24 hours before being soft pressed. Alcoholic fermentation takes place in controlled temperature stainless steel tanks.

AGEING

Aged in the bottle for 2 months.

SERVING TEMPERATURE

10 - 12°C

PAIRINGS

Excellent as an aperitif, it goes well with vegetable-based dishes, fish, soft cheeses and white meats.

GLASS

Renano



BENEDETTI & GRIGI

MONTEFALCO

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