

# Miracolo Azzurro – Spoleto DOC

DENOMINAZIONE DI ORIGINE CONTROLLATA

A surprising wine from an ancient, almost extinct vine that was recently recovered. Greenish reflections and a characteristic scent of yellow flowers and tropical fruit. Taste is slightly and pleasantly citrus with good acidity and excellent persistence in the mouth.

## IN THE VINEYARDS

Vines are Guyot trained with a density of 5000 plants per hectare. This vine is by nature very generous, so with appropriate thinning, in order to produce high quality, we reduce the production to about 100 quintals per hectare. Harvest takes place very late, towards the of October, when the notable thermal excursion between day and night, helps develop the aromas present in the peel.

## AGING

6-8 months in bottle.

## SERVICE TEMPERATURE

10°-12° C (50°-53° F)

## PAIRINGS

Excellent as an aperitif, it goes well with all appetizers, fish-based pasta courses, vegetables and truffles, vegetable soups, second courses based on white meat and grilled fish.

## GLASS

Classic Bordeaux glass

## PACKAGING AND SHIPPING DETAILS

N. of bottles per case: 6

No. of cases per layer: 25

N. layers for pallets: 4

N. cases per pallet: 100

Pallet height (cm): 140

Pallet weight (kg): 725

# MIRACOLO



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MONTEFALCO

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