

Miracolo Verde - Umbria IGT Bianco

MIRACOLO

INDICAZIONE GEOGRAFICA TIPICA (TYPICAL GEOGRAPHICAL INDICATION)

A zesty, well balanced wine born from an expert union of Grechetto and Trebbiano Spoletino grapes with international varieties such as Chardonnay. On the nose it is white flowers and pineapples which stand out and it is long in the mouth.

CULTIVATION TECHNIQUE

It is made from vines trained to guyot with densities ranging from 3000 to 5000 vines per hectare and planned yields of around 10 tons per hectare.

VINIFICATION

The grapes are harvested by hand and cooled whole overnight in cold rooms at a temperature of 5°C. After destemming they are subjected to low temperature skin contact for a further 24 hours before very gentle pressing in an oxygen-free environment. Fermentation takes place in low temperature steel vats.

AGEING

In the bottle for around one month.

SERVING TEMPERATURE

10 - 12°C

PAIRINGS

A highly versatile wine, it can be served as an aperitif but also goes well with soft cheese and charcuterie starters. It is excellent with pasta and rice dishes and also goes well with white meats and fish.

GLASS

Renano



EAN CODE
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BENEDETTI&GRIGI

MONTEFALCO

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