

Alida –

Umbria IGT Bianco

INDICAZIONE GEOGRAFICA TIPICA (TYPICAL GEOGRAPHICAL INDICATION)

A blend of native and international white grape varieties, bright straw yellow in colour. On the nose white flower and pineapple aromas stand out. It is zesty and well balanced with a long finish.

CULTIVATION TECHNIQUE

Trebbiano Spoletino, Grechetto and Chardonnay vineyards trained to guyot with densities of 3000 to 5000 vines per hectare and yields of approximately 10 tons per hectare.

VINIFICATION

Hand-harvested grapes cooled in a cold room for 24 hours and low temperature skin contact. After softening it ferments at low temperatures in steel tanks.

AGEING

Ageing in the bottle for around one month.

SERVING TEMPERATURE

10 - 12°C

PAIRINGS

Ideal as an aperitif, it goes well with pasta and rice dishes, white meats, fish and seafood as well as vegetable soups, soft cheeses and traditional Umbrian charcuterie.

GLASS

Renano



EAN CODE
8059020150051

BENEDETTI&GRIGI

MONTEFALCO

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