

Glenda –

Spoletto DOC Trebbiano Spoletino

DENOMINAZIONE DI ORIGINE CONTROLLATA (CONTROLLED DENOMINATION OF ORIGIN)

Straw yellow with greenish highlights, on the nose it is yellow flowers and tropical fruit which stand out. In the mouth the wine is complex, tangy and long.

CULTIVATION TECHNIQUE

A characteristic local grape variety, Trebbiano Spoletino is very different from Italy's other traditional Trebbiano varieties. It is a very thick skinned, tough variety which ripens very late. It is harvested in late October, a period in which there are great differences in day and night time temperatures in Umbria. This makes for greater accumulation of aromas near the skins. Trained using the guyot system with a density of 4000 vines per hectare, yielding approximately 10 tons per hectare.

VINIFICATION

The grapes are harvested by hand and then spend the night in a cold room at a temperature of 12°C. The next morning they are delicately destemmed and subjected to low temperature skin contact for 24 hours in steel tanks at 10°C. They are then very soft pressed and fermented in low temperature steel vats.

AGEING

In the bottle for at least 3 months.

SERVING TEMPERATURE

12°C

PAIRINGS

Excellent with pasta and rice dishes, including truffle based dishes and white meat, roast fish and seafood.

GLASS

Renano



EAN CODE

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BENEDETTI&GRIGI

MONTEFALCO

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