



**CASALE
TRIOCCO**

UMBRIA

INDICAZIONE GEOGRAFICA TIPICA

TREBBIANO SPOLETINO

*Nel cuore dell'Umbria tra valli e dolci colline,
un gruppo di appassionati viticoltori del territorio
coltiva le uve per ottenere vini eleganti e dotati di grande personalità.*



Grapes are destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Transfer of clean juice to temperature controlled stainless steel fermentation tank for fermentation using selected yeast culture. Fermentation at controlled Temperature 15-17°C. Ageing in stainless steel tank with battonage for 4 months.

GRAPES: Trebbiano

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 12,00% Vol.

RESIDUAL SUGAR: 3 g/l

CHARACTERISTICS: Shows a straw-yellow colour with greenish reflections. Intense and characteristic perfume. Typical taste with a slightly bitterish aftertaste.

SERVING SUGGESTIONS: Excellent with first courses, starters, fish and white meats.

SERVING TEMPERATURE: 8-10°C