

CANTINA DEI COLLI AMERINI



UMBRIA
INDICAZIONE GEOGRAFICA TIPICA
BIANCO



APPELLATION: Umbria IGT Bianco

GRAPE VARIETY: A blend of 60% Grechetto, 30% Trebbiano, 10% Malvasia

PRODUCTION AREA: Umbria region
CAPACITY: 0,750 lt.

VOLUME: 12,00% vol.

RESIDUAL SUGAR: 2 gr/lt.

WINEMAKING PROCESS: 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.

TASTING NOTE: Color: straw yellow. Smell: rather intense of ripe fruit. Taste: full, soft, persistent.

SERVING SUGGESTION: Excellent for aperitifs, first courses of fish and white meats.

SERVING TEMPERATURE: 10-12°C.