

Lo Spettinato

Sparkling white wine Umbria IGT



DATA SHEET

First Vintage: 2018

Classification: Sparkling white wine Umbria IGT

Variety: 100% Autochthonous local variety

Alcohol: 12% Vol.

Winemaking: Early harvest of the grapes to obtain a good acidity. After pressing of the grapes, it starts the fermentation in stainless steel vats. Second fermentation take place in the bottle with the yeasts.

Ageing: In bottle.

Colour: Straw yellow with greenish hues. Cloudy due to the yeast.

Aroma: Fruity with citrus hints, tropical fruit and mineral notes.

Flavour: Fresh, savoury and persistence with bubbles.

Suggested pairings: To be served with seafood, crudité's, pizza and appetizers.

Serving: 8° – 10°

Bottle size: 750 ml

Contains sulfites

VINEYARDS'S CHARACTERISTICS

Cultivation system: Guyot system. Planting system 2,80 Mt x 1 Mt and 3.600 grapes/hectare. Without the use of pesticides and chemical herbicides.

Elevation: Around + 348 on the sea level.

Soil: Superficial sedimentary coverage, clayey silty and silty sandy.

Climate: Remarkable temperature variations between daytime and night, land breeze thanks to the particular location of the vineyard just at the mountainside of Monti Martani (1.121 m s.l.m.).

Exposure: South-east direction.