

Trebbiano Spoletino 2022 - Charmat Method

Spoletino DOC Trebbiano Spoletino



First Vintage: 2018

Classification: Spoletino DOC Trebbiano Spoletino

Variety: Autochthonous local variety 100%

Alcohol: 11,5% Vol.

Winemaking: Classic, soft pressing of the skin before the alcoholic fermentation with controlled temperature. Vinification and secondary fermentation are made in absence of oxygen. The wine undergoes secondary fermentation in stainless steel vats (Charmat method).

Ageing: In bottle.

Colour: Straw yellow with greenish hues and a fine and persistence melted drop.

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

Flavour: Flavour, big with a good savoury. Long persistence with a citrus finish.

Suggested pairings: Excellent as starter and pairing with seafood, fish and dried fruit.

Serving: 8° – 10°

Contiene Solfiti

VINEYARDS'S CHARACTERISTICS

Cultivation system: Guyot system. Planting system 2,80 Mt x 1 Mt and 3.600 grapes/hectare.

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.