

Sua Signoria – Umbria Bianco IGT



Ladies and gentlemen, Your Lordship, the noble Trebbiano

The rediscovery of a native variety vinified with skilful modernity.

The nose reveals a strongly identifying personality that immediately brings back to the territory of Montefalco.



Trebbiano 100%



Straw Yellow colour



Strong personality and elegant at the nose with a predominance of yellow fruit, citrus and tropical notes: peaches, mangoes, white grapefruit and pineapple. Followed by notes of yellow and white flowers such as broom, dandelion, hawthorn and lemon blossom. On the final more decisive hints: thyme, hay and saffron.



Intense in the mouth, with a pleasant and refreshing acidity that lasts for a long time.

Vinification process

Part of it is naturally dried, pressed and left to macerate overnight.

Subsequently it is placed in first passage wooden barriques, where it then ferments for about 4 months.

The remaining part is gently pressed, left to ferment at a controlled temperature of 12-14 ° in steel containers and left in contact with the lees for 6 months.

At the end of this period, the wine is blended.

Subsequently the wine is aged for a few months in the bottle.

Food pairings

Perfect to accompany medium-aged pecorino cheese, with a not excessively hard texture and contained sapidity. Excellent with white meats: grilled chicken with aromatic herbs, rabbit alla cacciatora with olives and thyme go perfectly. A serving temperature of 8-10 degrees is recommended.