

BIANCO FIORDALISO

UMBRIA GRECHETTO IGT

In the vineyard

VARIETY

85% Grechetto di Todi,
15% Trebbiano Spoletino

FARMING SYSTEM

Guyot

PLANT DENSITY

6500 stumps/hectare

YIELD PER HECTARE

80 quintals

HARVEST PERIOD

Early-September,
totally hand-picked

In the winery

VINIFICATION

The grapes are harvested when they are perfectly ripe and gently pressed, the must is left to decant naturally and the fermentation process is carried out in steel vats, where temperatures are strictly controlled

MATURATION

6 months in stainless steel vats
and 1 month in bottle

PRODUCTION

45.000 bottles

Winemaker's notes

COLOR

Straw-yellow wine with golden lights

PERFUME

Bouquets of white flowers, its fragrance has pleasant pink grapefruit and green apple notes

TASTE

Dry but is very fresh and crispy, adequately sparkly, the taste lingers

TO BE SERVED

8/10°C

As fresh and aromatic as a flower; Grechetto and Trebbiano Spoletino

