

# TREBBIANO SPOLETINO

Umbria Trebbiano Spoletino IGT 2019  
FATTORIA DEL POMETO



**Type of wine:** medium-bodied white

**Grape varieties:** Trebbiano Spoletino harvested at the end of September; pruning: double Guyot; yield: 8.5 tonnes/hectare

**Vinification:** produced exclusively with free-run juice, it is vinified in stainless steel at low temperatures; kept on the fine lees until bottling

**Colour:** straw yellow with marked greenish reflections

**Bouquet:** fruity with citrus scents, tropical fruit and mineral notes

**Flavour:** enveloping and full; maintains a fruity persistence with a refreshing finish

**Alcohol by volume:** 13.5%

**Consumption:** preferably consumed fresh, it can also age a few years in bottle. Serve at 10-12°C (50-54°F)

**Food affinities:** pennette pasta with zucchini and bacon, salad with octopus and potatoes, fried salt cod, white meats, soft cheeses

**Label:** the stylized motif on the label is inspired by the four-lobed 14th-century lozenges that decorate the façade of the Perugia Cathedral. It represents a balance of forms that embodies history, elegance and modernity, highlighting our company's bond with its territory

**Format:** 750 ml

**Bottles produced:** 10,000