



## TREBBIANO SPOLETINO I.G.T.

**GRAPE VARIETY:**

*Trebbiano Spoletino 100%*

**HARVEST TIME:**

*Last third of October.*

**VINIFICATION:**

*Soft pressing of whole grapes under inert gas*

**FERMENTATION:**

*Cold static clarification and successive fermentation of clear must  
In stainless steel containers at temperatures between 15-16°C.*

**AGING:**

*At least six months on fine sediment during which time the  
wine is never poured.*

**COLOUR:**

*Straw yellow with typical greenish hues.*

**BOUQUET:**

*Tropical fruit fragrances, yellow flowers, and during refinement  
in the bottle it acquires the typical scent of hydrocarbons.*

**TASTE:**

*Full-bodied wine, with an enjoyable freshness and solidity,  
supported by an excellent base sweetness*

**IDEAL WITH:**

*It accompanies base dishes such as fish and seafood very  
well, as well as white meat, and it is an excellent aperitif.*

**EVOLUTION:**

*It is a wine that can easily age for 4-5 years in the bottle,  
notably improving its quality over time and acquiring a sur-  
prising complexity.*



Azienda Agraria

**PERTICAIA**

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