



PERTICAIA
Montefalco

SPOLETO DOC TREBBIANO SPOLETINO



VARIETIES

100% Trebbiano Spoletino

HARVEST

Hand harvested in the coolest hours of the day and in several passages throughout the season in order to intercept all the aromatic nuances of the variety

VINIFICATION

Gently pressing of the whole grapes in a controlled environment. Cold static clarification followed by fermentation of the clear must in steel tanks at the temperature of 3-14 °C

MATURATION

At least 3/4 months on fine lees

COLOUR

Lemon

AROMA

Green fruits such as pear and tropical fruits such as banana. With bottle fining it acquires hints of hydrocarbons

PALATE

Ample, with pleasant freshness and sapidity. Medium acidity is supported by an aftertaste of sweet feel

PAIRINGS

Excellent as an aperitif, it can also be paired with fish and seafood dishes as well as white meats and cheeses

AGEING POTENTIAL

3 years

SERVING TEMPERATURE

10-12 °C

SIZE L

0.375 | 0.75 | 1,5