

# Umbria Trebbiano IGT

#### Grape variety:

100% trebbiano spoletino, from sustainable farming

#### Vineyards specifications:

single vineyard with guyot training system, northeast exposure, white clay, limestone and chalky soils

### Plant density and yield:

6.500 plants/hectare with a production of 1,25 kg of grapes per plant (80 quintals/hectare)

#### Harvest:

totally hand-picked in the last week of September

#### Winemaking:

the grapes are gently destemmed and pressed, the must naturally decants for 12/24 hours and the fermentation takes place with wild yeast in 320 litres amphoras

## Ageing:

12 months in amphoras in contact with the fine lees, it doesn't go through the malolactic fermentation and, after being bottled, it refines at the least 6 months in the bottle





