

COLLE MURELLO



UMBRIA (IGT)

Typical Geographical Indication
BIANCO

VITICULTURE

Organic certified "Suolo e Salute"



PRODUCTION AREA

Loc. Colle Murello Italy

VINEYARDS' AVERAGE ALTITUDE

mt 230 on sea level

VARIETY

100% Trebbiano Spoletino, vines age 7 years
on average



YIELD PER PLANT

500-600 gr per plant

FARMING SYSTEM

Guyot



TYPE OF SOIL

Clayey limestone

AGING

In stainless steel barrel at controlled
temperature,
6 months on its own fine deposits, 6 months
in bottle



ANNUAL AVERAGE PRODUCTION

3,000 / 3,300 bottles

PACKAGING

6x75 cl cardboard



COMBINATION AND SERVICE TEMPERATURE

This Trebbiano Spoletino goes well with fish,
shellfish and seafood dishes,
semi-seasoned cheeses and white meats.
Serve at the temperature of 12/14° C



LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI