

# COLLEMURELLO



## 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

..T3..

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