

COLLEMURELLO TREBBIANO SPOLETINO UMBRIA



UMBRIA

Typical Geographical Indication
WHITE



VITICULTURE

Organic certified "Suolo e Salute"

PRODUCTION AREA

Sangemini, Colle Murello Italy

VINEYARDS' AVERAGE ALTITUDE

mt 230 on sea level



VARIETY

100% Trebbiano Spoletino, vines age 10 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

6,000/8,000 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



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VIGNAIUOLO A NARNI