

# 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 pairs well with Mediterranean-style fish dishes, seafood, semi-aged cheeses, and white meats. It also goes very well with both spicy and dishes from Oriental cuisine. Serve at 12-14°C.

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