

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.



LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI