

Spoleto D.O.C.C. TREBBIANO SPOLETINO AMPHORA



GRAPE VARIETY	Trebbiano Spoletino 100%
YIELD	80q / ha
HARVEST	Second decade of October
VINIFICATION	In amphoras
AGING	In amphoras and in untoasted wood cask for 9 months. In bottle for 9 months
COLOR	Straw yellow with green hues
BOUQUET	Spicy, fresh, paprika, turmeric, white pepper with notes of medicinal herbs and chamomile, sweet and dried fruit and citrus
TASTE	Good acidity and freshness, crisp taste, very persistent
TEMPERATURE	8-10 °C 45-50 F
BOTTLE SIZE	0,750 Lt. / 1.5 Lt.
FOOD PAIRING	Recommended with appetizers, soups, spelt and legumes, fresh and saltwater fish (especially grilled and fried fish, shellfish, seafood salads, first courses and fish soups), soft cheeses

A decade into its resurgence, Trebbiano Spoletino is undoubtedly among Italy's most exciting new white varietals. With roots reaching far back into local history, it was recently rediscovered by some of Montefalco's finest wineries, and is cultivated exclusively in the vineyards of Spoleto and Montefalco. In our interpretation, we have embraced the variety's most refined and mysterious nuances. Vinification in amphorae emphasizes Trebbiano Spoletino's richly varied and unique aromas, further reinforced and supported through aging in untoasted barrels and amphorae for 9 months.

The result is a spectacular white wine, suitable for further aging and ready to surprise you at every sip with its depth and variety.