

Spoleto D.O.C.C. TREBBIANO SPOLETINO



GRAPE VARIETY	Trebbiano Spoletino 100%
YIELD	80q / ha
HARVEST	Mid-September
VINIFICATION	Fermentation in stainless steel at controlled temperature
AGING	Stainless steel on fine lees (sur lie) for 3 months
COLOR	Bright straw yellow with delicate greenish highlights
BOUQUET	Fresh and delicate, with notes of green apple, pear and white peach, followed by citrus hints of lemon and citron
TASTE	Lean and vibrant, defined by lively acidity and pleasant sapidity that enhances freshness and drinkability
TEMPERATURE	8-10 °C 45-50 F
BOTTLE SIZE	0,750 Lt.
FOOD PAIRING	Ideal with simple, delicate, low-fat dishes: • Bruschetta with new olive oil: Grilled vegetables or crudités, fresh or semi-soft cheeses "Umbrian Style" Tip: Torta al testo with wild herbs, scrambled eggs with summer truffle (if used moderately)

If the amphora-aged Spoleto DOC represents earth, this new interpretation embodies air and light.

A fresher, more immediate and convivial expression of Spoleto DOC, designed to complement – not replace – our historic amphora-aged version, revealing Trebbiano Spoletino in its most direct and luminous form.