

Trebbiano Spoletino



BOCALE

Valentini - Viticoltori di Montefalco

A wine obtained exclusively by grapes from the autochthonous vine of Trebbiano Spoletino, a wine of great elegance, seasonings and evolutionary capacity.

Grapes: 100% Trebbiano Spoletino.

Harvest: on the second ten days of October. Picked by hand.

Vinification: cold maceration of the cuticle for 12-18 hours, then cold static purification and fermentation with natural yeasts at the temperature of 18 degrees for some weeks, it continues with the maturation on the yeasts for some months.

Maturation: in barrels of steel for six months.

Aging: a wine that can mature in bottle for a minimum of 4-5 years.

Colour: straw yellow with shades of green.

Aroma: it starts with notes of typical citrus and a base of peach and tomato leaves, it evolves in spicy and intense notes with the passing of months and its smell becomes complex and variegated.

Flavor: fresh wine, sapid, great structure, saline and refreshing ending.

Pairings: great with Velvety vegetables soup, risotto with saffron, white truffle, white meat, fish and fresh cheese.
To serve at a temperature of about 12° C.

