



PERTICAIA

Spoletino

DENOMINAZIONE DI ORIGINE CONTROLLATA

Trebbiano Spoletino

TREBBIANO SPOLETINO D.O.C.

GRAPE VARIETY:

Trebbiano Spoletino 100%

HARVEST TIME:

Last third of October.

VINIFICATION:

Soft pressing of whole grapes under inert gas

FERMENTATION:

*Cold static clarification and successive fermentation of clear must
In stainless steel containers at temperatures between 15-16°C.*

AGING:

*At least six months on fine sediment during which time the
wine is never poured.*

COLOUR:

Straw yellow with typical greenish hues.

BOUQUET:

*Tropical fruit fragrances, yellow flowers, and during refinement
in the bottle it acquires the typical scent of hydrocarbons.*

TASTE:

*Full-bodied wine, with an enjoyable freshness and solidity,
supported by an excellent base sweetness*

IDEAL WITH:

*It accompanies base dishes such as fish and seafood very
well, as well as white meat, and it is an excellent aperitif.*

EVOLUTION:

*It is a wine that can easily age for 4-5 years in the bottle,
notably improving its quality over time and acquiring a sur-
prising complexity.*



Azienda Agraria

PERTICAIA

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