



Arquata Umbria Bianco IGT



Colour: White wine

Grape: 70% Grechetto, 30% Chardonnay.

Vineyards: One Vineyard in Bevagna in cru Arquata at 230 m height on clay calcareous soil exposure north-west , one in Montefalco in cru Campoletame at 250m height exposure south-east on sandy-clay-calcareous soil. Plant density 3000-5000 per hectare.

Description: It pours a brilliant straw yellow colour. The initial aroma is of wild flowers and lavender, followed by notes of plum and apple. It is a full-bodied, freshly mineral and pleasantly fruity wine. Fermented and stored in stainless steel tanks, then fined in bottles for about 6 months. Ideal with appetizers, interesting with fish and white meat dishes.

Harvest: Handmade, at the end of august for the Chardonnay, mid-september for the Grechetto.

Vinification: Grapes are crushed and de-stemmed. Soft pressing and fermentation in stainless steel tanks at controlled temperature 15-17° C. 4 months “sur lies” maturation.