# BIANCO FIORDALISO TODI GRECHETTO IGT

In the vineyard

# **VARIETY**

85% Grechetto di Todi, 15% Trebbiano Spoletino

# **FARMING SYSTEM**

Guyot

# **PLANT DENSITY**

2600 vines/acre

#### **YIELD PER ACRE**

Two tons

### **HARVEST**

Early September, entirely hand-picked.

In the winery

#### **VINIFICATION**

The grapes are harvested when they are perfectly ripe and gently pressed, the must is left to decant naturally and the fermentation process is carried out in steel vats where temperatures are strictly controlled.

#### **MAURATION**

Six months in stainless steel vats and one month in bottle production 25.000 bottles

Winemaker's notes

### **COLOR**

Straw-yellow wine with golden highlights.

#### PERFLIME

Bouquets of white flowers with pleasant pink grapefruit and green apple notes.

#### **TASTE**

Dry but is very fresh and crispy adequately sparkly; the taste lingers.

#### **ALCOHOL**

12.5%

# TO BE SERVED

46/48°F



