

La Pettinata

Spoletto DOC



DATA SHEET

First Vintage: 2022

Classification: Spoleto DOC

Variety: Trebbiano Spoletino 100%

Alcohol: 13,5% Vol.

Winemaking: Classic, soft pressing of the skins before alcoholic fermentation at a controlled temperature.

Ageing: Almost 4 months in stainless steel vats..

Colour: Straw yellow with greenish reflections.

Aroma: Fruity with citrus notes and light floral scents.

Flavour: Fresh, quite savory with a persistent finish that recalls citrus notes.

Suggested pairings: To be accompanied with hors d'oeuvres, white meats, medium-aged cheeses, fish and oriental cuisine.

Serving: 10° – 12°

Contiene Solfiti

VINEYARDS'S CHARACTERISTICS

Cultivation system: Guyot system. Planting system 2,80 Mt x 1 Mt and 3.600 grapes/hectare.

Elevation: Around + 348 on the sea level.

Soil: Superficial sedimentary coverage, clayey silty and silty sandy.

Climate: Remarkable temperature variations between daytime and night, land breeze thanks to the particular location of the vineyard just at the mountainside of Monti Martani (1.121 m s.l.m.).

Exposure: South-east direction.