

Bell Bianco

Bianco Umbria IGT



DATA SHEET

First Vintage: 2022

Classification: Bianco Umbria IGT

Variety: Grechetto, Autochtonous local

Alcohol: 13% Vol.

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

Ageing: In stainless steel barrels for at least 4 months.

Colour: Straw yellow with greenish reflections.

Aroma: Intense fruity with notes of pear, peach and light citrus notes.

Flavour: Fresh, full with an almond finish.

Suggested pairings: Quite fresh, full with a typical almond finish.

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.