



PERTICAIA

Montefalco

DEL POSTO SPOLETO DOC TREBBIANO SPOLETINO



VARIETIES

100% Trebbiano Spoletino

HARVEST

Hand harvested during the coolest hours of the day in mid-October

VINIFICATION

Refrigeration for 48 hours followed by cold maceration of whole grapes at a constant temperature of 5 °C. Pressing and fermentation in steel at controlled temperature

MATURATION

12 months in steel tanks with battonage on fine lees and brief passage in new untoasted tonneaux

COLOUR

Intense lemon with golden reflections

AROMA

Complex and delicate bouquet that opens with notes of vanilla and resin, continues with Mediterranean spices of sage and mint, enriched with scents of yellow peach, cedar and yellow flower. During bottle fining it acquires hints of hydrocarbons

PALATE

Medium-body and intense, savory, persistent with sensation of acacia honey and resin

PAIRINGS

Pairs well with fish soups, pasta dishes such as spaghetti alla carbonara and tagliatelle with white truffle. Also excellent paired with cheeses

AGEING POTENTIAL

8-10 years

SERVING TEMPERATURE

12-14 °C

SIZE L

0,75