



PERTICAIA
Montefalco

UMBRIA BIANCO IGT



VARIETIES

85% Grechetto, 15% white grapes from the Montefalco area

HARVEST

Hand picking during the coolest hours of the day

VINIFICATION

Soft pressing of the whole bunch in a controlled environment. Cold static clarification followed by fermentation of the free run wine in steel tanks at the temperature of 13-14°

MATURATION

3/4 months in steel on the lees

COLOUR

Clear, lemon with golden reflections

AROMA

Yellow peach and apricot with floral hints of hawthorn

PALATE

Medium body and acidity with a pleasant persistency

PAIRINGS

Thank to its freshness it is excellent as aperitif but also paired with seafood starters, legume soups and medium-structured fish dishes

AGEING POTENTIAL

2 years

SERVING TEMPERATURE

8-10 °C

SIZE L

0,75