



**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

12 hours of cold maceration of the undamaged grapes at the temperature of 5 °C, followed by pressing and fermentation in steel at controlled temperature

## MATURATION

12 months in steel tanks with battonage on fine lees

## COLOUR

Intense lemon with golden reflections

## AROMA

A wine of great complexity and finesse. Intense citrus aromas with floral notes of acacia, chamomile, honey and flint. During bottle fining it acquires hints of hydrocarbons

## PALATE

Ample, savoury, full-bodied, persistent and well balanced

## PAIRINGS

Good to be paired with fish soups, first courses such as spaghetti alla carbonara and tagliatelle with white truffle, white meats. Also excellent paired with cheeses

## AGEING POTENTIAL

5-8 years

## SERVING TEMPERATURE

12-14 °C

## SIZE L

0,75