

TRIAN

Category

IGT Umbria White Wine

Produced in

Niccone Valley, Perugia, Toscan – Umbrian Border

Yield

7000 kg/hectar

Age of Vines

8 years

Planting density

5000 plants/hectar

Grapes

Malvasia white wine

Sauvignon verde "Friulano"

Grechetto

Harvested

Malvasia white wine: Mid September

Sauvignon and Grechetto: Early September

Vinification

The grapes are macerated (left on the skins) for eight hours in a horizontal press. Afterwards the must is cleared by natural settling. The wine is fermented in temperature controlled stainless steel vats at low temperature 16-18°C.

Bottles Produced

7000

First Year Produced

2008

Wine

Bright pale yellow in colour; intensive bouquet and persistent.

With remarkable quality to the aromas : Lime tree flowers, sage, Green apple and white peach. In the mouth it is dry, warming with a Good minerality and acidity. Very nice complex balance between fruits and minerals. Persisting aftertaste.

Advice

Conservation: keep away from lights in a cool and dry place, store at 15° C.

Accompaniments: vegetable soup, risotto, fish.

Umbrian dishes: chickpea soup.

Serve at: 8-10 ° C

