

# BIANCO FIORDALISO

## UMBRIA GRECHETTO IGT

### In the vineyard

#### VARIETY

85% Grechetto di Todi,  
15% Trebbiano Spoletino

#### FARMING SYSTEM

Guyot

#### PLANT DENSITY

6500 stumps/hectare

#### YIELD PER HECTARE

80 quintals

#### HARVEST PERIOD

Early-September,  
totally hand-picked

### In the winery

#### VINIFICATION

The grapes are harvested when they are perfectly ripe and gently pressed, the must is left to decant naturally and the fermentation process is carried out in steel vats, where temperatures are strictly controlled

#### MATURATION

6 months in stainless steel vats  
and 1 month in bottle

#### PRODUCTION

45.000 bottles

### Winemaker's notes

#### COLOR

Straw-yellow wine with golden lights

#### PERFUME

Bouquets of white flowers,  
its fragrance has pleasant pink  
grapefruit and green apple notes

#### TASTE

Dry but is very fresh and crispy,  
adequately sparkly, the taste  
lingers

#### TO BE SERVED

8/10°C

*As fresh and  
aromatic as a flower;  
Grechetto and  
Trebbiano Spoletino*

