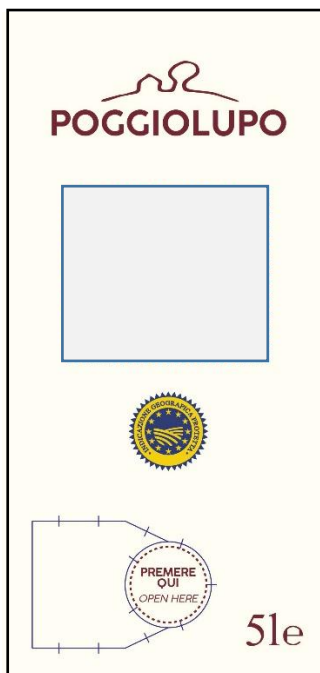


BAG-IN-BOX

Umbria Bianco IGP



Designation: Umbria Bianco, Indicazione Geografica Protetta.

Production Area: Allerona (TR) - ITALIA

Altitude above sea level: 300-240 m.

Exposure Vineyards: south – east.

Age of vineyards: 25-50 years.

Soil: Clayey-sandy

Pruning: Cordon, Guyot, palm and free cordon.

Grape varieties: 50% Trebbiano Toscano (Procanico), 20% Sauvignon blanc 20% Malvasia Bianca, 10% Verdello.

Grape production per vine: approximately 1.7 Kg.

Harvest: Harvested by hand in the second decade of September.

Fermentation type: White winemaking for 20 days in stainless steel tanks under controlled temperature of 16°C.

Aging: the wine ages for 5 months in stainless steel (tanks with batonnage on the fine lees (programmed and scaled) and for at least 1 months in the bag under nitrogen.

Organoleptic characteristics: A straw-yellow wine, at nose showing hints of white flowers, citrus fruits. At mouth this wine is smooth and fresh palate with a good streak of acidity and sapidity with a good persistence.

Wine-Food Pairing: Daily wine that pair well with fish first course and dishes, white meat based dishes, fresh and middle aged raw-milk cheeses.

Alcohol: 12,50% vol.

Sugar Residue: 2,0 g/l.

Total Acidity: 6,56 g/l tartaric acid.