

## **DELSOLE Vigna Vecchia Umbria Bianco IGP**



**Designation:** Umbria Bianco, Indicazione Geografica Protetta

**Production Area:** Alleronia (TR) - ITALIA

**Altitude above sea level:** 240 m

**Exposure Vineyards:** south - east

**Age of vineyards:** 49 years

**Soil:** Clayey-sandy

**Pruning:** Palm and free cordon

**Grape varieties:** 65% Trebbiano Toscano (Procanico), 25% Malvasia Bianca, 10% Grechetto

**Grape production per vine:**  
approximately 1.5 Kg

**Harvest:** Harvested by hand in 20kg crates 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 2 months in bottles.

**Organoleptic characteristics:** A straw-yellow wine with gold tints, at nose showing hints of floral and exotic fruits. At mouth This wine is smooth and hot on the palate with a good streak of acidity and sapidity that extends the gustative persistence.

**Wine-Food Pairing:** It is an excellent aperitif wine and it also combine with first course, fishes and white meat based dishes, raw-milk cheeses, and even well aged (Pecorino).

**Alcool:** 13,0% vol.

**Sugar Residue:** <1,0 g/l.

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