

DELSOLE Vigna Vecchia Umbria Bianco IGP BIO 2021



Designation: Umbria Bianco, Indicazione Geografica Protetta

Production Area: Allerona (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: 60 % Trebbiano Toscano (Procanico), 20% Malvasia Bianca, 10% Grechetto, 10% Verdello.

Grape production per vine:
approximately 1.8 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: 12,5% vol.

Sugar Residue: 1,0 g/l.

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

