

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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Umbria

indicazione geografica tipica

Trebbiano Spoletino
Bianco


CANTINA
NOVELLI

In the very heart of Italy, in the region of Umbria, the Spoletino, a native variety grown during the Middle Ages in the Duchy of Spoleto, was rediscovered and restored to quality production by Cantina Novelli.

The vineyard is situated on the slopes of the Martani Mountains, at an altitude of 380 metres, on loose textured sandy and gravelly soil with a southern exposure and amazing view of the medieval castle of Spoleto, Rocca Albornoziana.

An extensive research project evaluated the century-old, ungrafted vines, and the result is an aromatically rich wine, with a soft, full flavoured, refreshing taste on a nice long finish.

Wine Type: White

First year of production: 2005

Average annual production: 130'000

Grape: Trebbiano Spoletino 100%

Climate: Hot summers and very cold winters

Training system: Guyot

Density per hectare: 4'600 vines

Yield in grapes: 80 quintals approx.;

Wine yield: 72%

Harvest: Manual, during the second half of October.

Vinification and aging

Alcoholic fermentation: 12 days in stainless steel vats, at an automatically controlled temperature by PLC of 18°C. It remains on the lees for about 5-6 months.

Stabilisation: Cold tartaric stabilisation

Sensorial Characteristics

Straw yellow colour with intense shades of green. Discretely scented with hints of aromatic herbs, with a velvety, well-rounded, refreshing taste that is slightly tangy. Long-lasting with a slightly citrus and almondly flavour.

Available sizes: 750, 1.500 and 3.000 ml

Serving suggestions: The particular structure of Trebbiano Spoletino allow it to be perfectly used for serving with first courses, even truffle based, and main courses made of white meat, roasted fish, and crustaceans.

Recommended glass: Classic Bordolese

Serving temperature: 12- 13 °C

