

# PGI Umbria White



## TYPICAL GEOGRAPHIC INDICATION

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An exquisite blend of autochthonous grape varieties like Grechetto and Trebbiano Spoletino, together with international ones like Chardonnay and Pinot Grigio. Straw yellow in colour with white flower and pineapple aromas, this wine is well-balanced and persistent in the mouth.

## CULTIVATION TECHNIQUE

Vine fields at an altitude of 200 m with different exposures, at a density of 3000 vines per hectare. They are grown according to the guyot method and yield approximately 10 tons per hectare.

## VINIFICATION

Grapes are hand picked and left to cool over night in a cellar at 5°, after which they are cryomacerated for 24 hours and gently pressed. Fermentation takes place in stainless steel barrels, at a controlled temperature.

## AGEING

In the bottle for 2 months.

## SERVING TEMPERATURE

10°-12°

## SERVING SUGGESTIONS

Excellent as an aperitif, ideal served with vegetable dishes, fish, fresh cheese and white meat.

## GLASS

Bordeaux glass

## PRODUCT PALLETISATION

Items per carton: 6

Cartons per layer: 25

Layers per pallet: 4

Cartons per pallet: 100

Pallet height (cm): 140

Pallet weight (kg): 725



**EAN CODE**  
8059020150174

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**BENEDETTI&GRIGI**

MONTEFALCO

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