

DECUGNANO BIANCO

UMBRIA BIANCO IGT

A blend of grechetto, vermentino and chardonnay it appears light straw yellow becoming slightly darker with aging.

The bouquet is fine, intense, harmonious, with a strong personality. Decugnano Bianco tastes fruity, it is dry and elegant, ending in a mild refreshing acidity.

Vintage: 2008

Grapes: 40% grechetto, 30% vermentino, 30% chardonnay

Refining: In stainless steel vats and then in bottles.

Alcohol: 13.5% vol.

Total Acidity: 6.1 g/l.

Residual Sugar: 3 g/l.

Serving: At a temperature of 12°-14° C (54°-57° F).

Combinations: Excellent as an aperitif, it goes well with delicate starters, crustaceans and fish. Ideally accompanies oysters and shellfish thanks to its connections with the fossils of the soil from which it comes from.

Aging: It is excellent around its second year of age.

Vineyards, Harvest and Vinification

Vineyards: Planted in 1976, 1986, 1997 e 2000. Facing southwest and southeast.

Pruning: Spurred cord, with 12-16 buds per vine. In July, where necessary, some bunches were cut off from the laden grapevines.

Harvest: Hand picking, in small cases. It took place from Aug 20th to Sept 10th 2008, depending on the grape variety.

Production: 7,200 kg of grapes per hectare (1 hectare = 2.5 acres).

Vinification: The grapes were first cooled and then pressed very softly. The grapes yield in must was 62%.

Sugar: Around 20° Babo (23° Brix).

Fermentation: In stainless steel vats at 16°-18°C (61°-64°F) for 20-25 days.



Available in 750ML bottles