



Farandola

Bianco dell'Umbria
I.G.T.



Trade name:	Farandola
Product name:	Bianco dell'Umbria I.G.T.
Grape varieties:	Trebbiano Spoletino 100%
Soil:	calcareous-clay
Land:	hilly
Type of cultivation:	guyot
Plants per hectare:	4.600
Yield per hectare:	8.000 kg grapes
Annual production:	10.000 bottles
Vinification:	fermentation off skins at 18°C
Maturation:	in stainless steel
Bouquet:	fruity with hints of citrus and mineral
Palate:	fresh, smooth and round, somewhat rich in flavour
Colour:	straw yellow with greenish hues
Shelf life:	medium
As an accompaniment to:	starters, first courses, fish, white meat and fresh cheese
Packaging:	6 x 0,75lt bottles in upright position
Notes on Viticulture:	The grapes are produced in a vineyard cultivated almost entirely with horses. Within the vineyard geese are reared. This is an Agroforestry technique based on the synergy of more than one type of cultivation.



DI FILIPPO

vini biologici

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