



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:	7.000 kg grapes
Annual production:	6.500 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
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



The grapes are produced in a vineyard where the geese are reared. This is an Agroforestry technique based on the synergy of more than one type of cultivation.



The grapes are produced in a vineyard cultivated almost entirely with horses.



Wines which do not use animal protein in the vinification process.

DI FILIPPO

vini biologici

Di Filippo Azienda Agraria s.s.

Vocabolo Conversino, 153 - 06033 Cannara (Pg) - Italia - Tel. +39 0742 73 12 42 - Fax +39 0742 84 05 51

info@vinidifilippo.com - www.vinidifilippo.com