




# Malafemmena

Sparkling White Wine Umbria  
I.G.T.

	
<b>Trade name:</b>	Malafemmena
<b>Product name:</b>	Sparkling white wine Umbria IGT
<b>Grape varieties:</b>	Grechetto 100%
<b>Soil:</b>	clayey - calcareous
<b>Land:</b>	hilly
<b>Type of cultivation:</b>	spur cordon / Guyot
<b>Plants per hectare:</b>	4.000 / 5.000
<b>Yield per hectare:</b>	8.000 Kg grapes
<b>Annual production:</b>	1.300 bottles
<b>Vinification:</b>	white with fermentation at 18°C
<b>Maturation:</b>	Stainless steel, bottled for 3 months after re-fermentation
<b>Re-fermentation:</b>	in spring, with the addition of fresh must with spontaneous yeast
<b>Bouquet:</b>	bread crust (due to the presence of yeast) with notes of yellow fruits and spices
<b>Palate:</b>	dry, fresh, fruity and mineral
<b>Colour:</b>	Straw yellow, varying in intensity depending on the year of production
<b>Shelf life:</b>	medium
<b>As an accompaniment to:</b>	Fish, white meat, cheese and cured meats
<b>Packaging:</b>	6 x 0,75 lt vertical bottles

## DI FILIPPO

*vini biologici*

Di Filippo Azienda Agraria s.s.

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