DI FILIPPO
Organismo Agricolo



Malafemmena

Umbria I.G.T. Bianco Frizzante

Trade Name:	Malafemmena
Nature of the goods:	Umbria IGT Bianco Frizzante
Grape varieties:	Grechetto 100%
Land:	clayey-calcareous
Orentation:	hilly
Farming method:	cordon-trained / guyot
Plants for hectar:	4000 / 5000
Yield for hectar:	8000 kg of grapes
Annual productions:	10.000 bottles
Wine making:	white-vinified, with fermentation at 18°C
Maturation:	stainless steel, 3 months in the bottle after the secondary fermentation
Refermentation:	in the spring, with the addition of fresh must containing wild yeasts
Perfume:	bread crust (due to the presence of yeasts) with hints of yellow-fleshed fruit and spices
Palate:	dry, fresh, fruity, and mineral
Color:	deep straw yellow, with the intensity varying according to the vintage
Duration:	average
Pairing:	fish, white meat, cheeses, cured meats
Packaging:	6 vertical bottles of 0.75 liters

Di Filippo Azienda Agraria s.s.
Vocabolo Conversino 153
CANNARA PG ITALIA

www.vinidifilippo.com