



FARANDOLA

Umbria Bianco
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:	fermenting in its natural yeast
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

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