



# FARANDOLA

Umbria Bianco  
I.G.T.



<b>Trade name:</b>	Farandola
<b>Product name:</b>	Bianco dell'Umbria I.G.T.
<b>Grape varieties:</b>	native Umbrian grape 100%
<b>Soil:</b>	calcareous-clay
<b>Land:</b>	hilly
<b>Type of cultivation:</b>	guyot
<b>Plants per hectare:</b>	4.600
<b>Yield per hectare:</b>	7.000 kg grapes
<b>Annual production:</b>	6.500 bottles
<b>Vinification:</b>	fermenting in its natural yeast
<b>Maturation:</b>	in stainless steel
<b>Bouquet:</b>	fruity with hints of citrus and mineral
<b>Palate:</b>	fresh, smooth and round, somewhat rich in flavour
<b>Colour:</b>	straw yellow
<b>Shelf life:</b>	medium
<b>As an accompaniment to:</b>	starters, first courses, fish, white meat and fresh cheese
<b>Packaging:</b>	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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