



MALAFEMMENA

Bianco Frizzante Umbria
I.G.T.



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| Trade name: | Malafemmena |
| Product name: | Sparkling white wine Umbria IGT |
| Grape varieties: | Grechetto 100% |
| Soil: | clayey - calcareous |
| Land: | hilly |
| Type of cultivation: | spur cordon / Guyot |
| Plants per hectare: | 4.000 / 5.000 |
| Yield per hectare: | 8.000 Kg grapes |
| Annual production: | 10.000 bottles |
| Vinification: | white with fermentation at 18°C |
| Maturation: | Stainless steel, bottled for 3 months after re-fermentation |
| Re-fermentation: | in spring, with the addition of fresh must with spontaneous yeast |
| Bouquet: | bread crust (due to the presence of yeast) with notes of yellow fruits and spices |
| Palate: | dry, fresh, fruity and mineral |
| Colour: | Straw yellow, varying in intensity depending on the year of production |
| Shelf life: | medium |
| As an accompaniment to: | Fish, white meat, cheese and cured meats |
| Packaging: | 6 x 0,75 lt vertical bottles |



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

DI FILIPPO
VINI BIOLOGICI

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