



Malafemmena

Sparkling White Wine Umbria
I.G.T.



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:	1.300 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



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

Di Filippo Azienda Agraria s.s.

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