



CANTINA FRATELLI PARDI

Spoletino Trebbiano Spoletino

DENOMINAZIONE DI ORIGINE CONTROLLATA



SOIL TYPE

Sedimentary and clayey.
Exposure East, South-East.
Alt. 220 meters a.s.l.

GRAPE VARIETIES

100% Trebbiano Spoletino.

YIELD

Grapes 80 q. per ha
Wine 45 hl per ha
Vines 4000 per ha

HARVEST PERIOD

Second half of September, early October.

HARVEST METHOD

Manual.

VINIFICATION

Soft pressing of whole grapes. Fermentation at constant temperature (18°C) for 20 days in stainless steel tanks. The bottled wine is aged in the cellar for a minimum of three months.

SERVING SUGGESTION

Daring raw sea food or framed with clam risotto.
Ultra yummy yet vegetarian "parmigiana di zucchini" (zucchini parmigiana), with zucchini blossoms and buffalo mozzarella.