

DEL POSTO SPOLETO DOC TREBBIANO SPOLETINO



GRAPE VARIETY: 100% Trebbiano Spoletino.

ALTITUDE: 350 m s.l.m. **EXPOSURE:** South/East.

TRAINING SYSTEM: Guyot.

HARVEST:

Hand-picked; late harvest in mid-October.
Immediate cooling of the clusters upon arrival.

VINIFICATION AND FERMENTATION:

Soft pressing in an inert environment.

Cryomaceration.

Fermentation in stainless steel tanks at
controlled temperatures (14°–16°C).

Static cold clarification..

AGING:

12 months in stainless steel on fine lees; 20% of
the mass rests for 1 year in untoasted tonneaux,
while the remainder stays in steel.

COLOR:

Intense straw yellow.

AROMAS:

A complex and elegant bouquet with vanilla
notes and Mediterranean spices on the finish.
Bottle aging develops characteristic hydrocarbon
hints.

FOOD PAIRING:

Excellent with white truffle. Pairs beautifully with
premium white meats and aged cheeses.

AGING POTENTIAL:

10+ years.

SERVING TEMPERATURE: 8- 10 °C

AVAILABLE FORMATS: 0.75 L - 1.5 L - 3 L

