



Bianco Umbria IGT "Pietramala"

GRAPE VARIETIES

Trebbiano, Pecorino

WINEMAKING

Soft pressing of the whole grapes; fermentation at low temperature for 2-3 weeks.

AGEING

In stainless steel tanks.

ANALYTIC DATA

Alcohol content: 13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow, with greenish hue, brilliant; elegant hints of citrus and pineapple; flowers; sharp and fragrant.

GASTRONOMY

It's excellent with fish, salad, scallops shelf fish or shrimp or simply as an aperitif.

Serving temperature 10-12°C

AVAILABLE FORMATS

75 cl

