



CANTINA FRATELLI PARDI

Colle di Giove

UMBRIA BIANCO · INDICAZIONE GEOGRAFICA TIPICA



SOIL TYPE

Sedimentary and clayey
Exposure South-East
Alt. 240 meters a.s.l.

GRAPE VARIETIES

60% Grechetto, 25% Trebbiano, 15% Chardonnay.

YIELD

Grapes 90 q. per ha
Wine 55 hl per ha
Vines 5000 per ha

HARVEST PERIOD

End of August, first part of September.

HARVEST METHOD

Manual.

VINIFICATION

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

SERVING SUGGESTION

Home made "tagliatelle" with fava beans or red lentil soup.
Classic with saffron risotto or healthy pair with sea bass carpaccio with chilli and oregano.