



CANTINA FRATELLI PARDI

Spoletino

SPOLETO TREBBIANO SPOLETINO · DENOMINAZIONE DI ORIGINE CONTROLLATA



SOIL TYPE

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

GRAPE VARIETIES

Trebbiano Spoletino 100%.

YIELD

Grapes 80 q. per ha
Wine 30 hl per ha
Vines 4000 per ha

HARVEST PERIOD

October.

HARVEST METHOD

Manual.

VINIFICATION

Free run juice. Fermentation at constant temperature (18°C) followed by 8 months sur-lie. The bottled wine is aged in the cellar for a minimum of nine months.

SERVING SUGGESTION

Gourmand if paired with ravioli stuffed with ricotta cheese and pistachio with tomatoes and truffle sauce. Scrumptious upon chickpeas hummus dressed with lemon balm herb.