



Vipra Bianca
Bianco dell'Umbria IGT

Grapes: 60% Grechetto, 40% Chardonnay.

Vineyard: selected hilly vineyards in the Orvieto zone and in neighbouring communes at 300 metres altitude facing South-West; the vines, planted with a density of 4.500 plants per hectare, are trained by the spurred cordon and Guyot systems on thin, light soil; the yield of wine is 56 hectolitres per hectare.

Vinification: the alcoholic fermentation in stainless steel tanks at 14-16°C with selected yeasts for about 3 weeks; ageing for several months in stainless steel tanks.

Wine: bright, pale yellow colour with green tints; fine bouquet with hints of fresh almonds and acacia and citrus notes: rich, savoury, fresh, elegantly balanced flavour with a subtle softness.

Alcohol: 12.50% vol.

Optimum keeping: 1-2 years in bottles stored horizontally in cool, dark conditions.

Food matches: aperitif, hors d'oeuvres, fish, white meats, young cheeses.

Serving temperature: 12°C.

Launch vintage: 2006.