

VILLA FIDELIA

Bianco

Analytical data:

Alcohol: 14 % vol.

Total Acidity: 5,80 g/l

Dry extract: 27,00 g/l



Name of wine: Villa Fidelia Bianco

Appellation: Umbria IGP

Wine Growing District: hills of Assisi and Spello

Vineyard: 3.00 hectares, 400m above sea level

Grapes: Grechetto 50%, Chardonnay 50%

Soil: medium consistency, shallow soil layer with a high presence of skeletal deriving from the dissolving of limestone rock of Monte Subasio.

Harvesting: end of August, first of September

Per hectare Yield: 5.5 tons

Vinification system: contact of the must with the grape skins for few hours at low temperature.

Alcoholic and malolactic fermentation: in French oak casks of Allier, Tronçais e Nevers

Aging: in French oak casks with yeast deposits for around 4 months, then in the bottle for 1 year.

Tasting notes: Straw Yellow with golden green highlights. Elegant notes of toasted hazelnuts, butter and vanilla, with faint aromas of pink grapefruit, tropical fruit and herbs. The taste expresses good density and aromatic persistence, with a rich and even balsamic finish.

Wine Maker: Riccardo Cotarella