

VINI E VIGNETI

**PIZZOGALLO**  
UMBRIA



# LIPS

## UMBRIA

INDICAZIONE GEOGRAFICA TIPICA  
**traminer**

*GRAPES: 85% Traminer, 15% Chardonnay.*

*ORIGIN: Pizzogallo Vineyards (Amelia - TR).*

*SURFACE OF PRODUCTION: 1,2 Ha.*

*ALTITUDE: 350mt above sea level.*

*PRODUCTION SYSTEM: Rammed Cord.*

*BREEDING DENSITY: 3.500 for Ha.*

*PRODUCTION FOR HECTARE: 7.000 Kg.*

*WINE RETURN: 70%.*

*AGE OF THE VINEYARDS: 9 years.*

*HARVEST TIMING: first of September.*

*SOIL TYPE: clayey.*

*VINIFICATION: the harvest happens in the first hours of the morning avoiding grapes burning and after a fast but delicate grape marc buffing and pressure the grape are separated by the must. The fermentation with controlled temperature doesn't overcome the 18°C with yeasts injection to maintain the fragrance of the product.*

*MATURATION: minimum six month stationing on the yeasts in steel inox barrels.*

*ALCOHOL: 14,0%.*

*TYPICAL CHARACTERISTICS: gilded yellow of good brightness. Endowed with an huge olfact patrimony, marked by tones of peach syrup, mature pineapple and multi-flower honey. Savory and savory, it has a big body, equilibrated and winding aromatic ending. Recommended combinings: To taste together with courses based of white meats, fish and shellfish. Really matches with blue cheeses, foie gras, truffles and with all dessert.*

*Outstanding also as an appetizer and meditation wine.*

*SERVICE TEMPERATURE: 10-12°C.*

### **TENUTA PIZZOGALLO**

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