

NOTOS UMBRIA

INDICAZIONE GEOGRAFICA TIPICA **vermentino**



GRAPES: 100% Vermentino.

ORIGIN: Pizzogallo Vineyards (Amelia - TR).

SURFACE OF PRODUCTION: 3,5 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: 11 years.

HARVEST TIMING: first of September.

SOIL TYPE: clayey.

VINIFICATION: delicate buffing and grape marc pressure for separating the grape must from the skins. The fermentation with controlled temperature doesn't overcome the 18°C. with yeasts injection.

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

ALCOHOL: 13,0%.

TYPICAL CHARACTERISTICS: yellow mantle from the pale green shivers, captures the sense of smell with fresh perfumes of pear, plum, bark of lemon, musk, sage and sprout of flint. Great gustatory cleaning, it lengthens fresh and sincere on a slim wake of aromatic grass.

RECOMMENDED COMBININGS: mix well with refined dishes as foie gras and shrimps crudité, excellent with the basmati rice; a carpaccio of sturgeon with bark of orange julienne would be the perfection.

SERVICE TEMPERATURE: 10-12°C.

TENUTA PIZZOGALLO

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