

TENUTA BELLAFONTE

Sperella

— 2018 —

Montefalco Bianco DOC

APPELLATION	Montefalco Bianco DOC
AREA OF PRODUCTION	Torre del Colle Bevagna (Umbria)
VINE AGE	5 years
ALTITUDE	900 - 1150 Ft above sea level
FARMING SYSTEM	guyot
PLANTING DENSITY	4.000/ha
SOIL TYPE	clay alternating with marly and arenaceous formations
AVERAGE GRAPE PRODUCTION	80q/ha
VINIFICATION	fermentation only by natural yeast
AGING PROCESS	5 months in steel
CLARIFICATION	spontaneous without filtering
ALCOHOL	12,5%
TOTAL PRODUCTION	6.300 bottles
SERVICE TEMPERATURE	10° - 12°C (52°F)

NOTE DI DEGUSTAZIONE

Intense straw colored. To the nose reveals notes of citrus fruits as lime and bergamot, pineapple and freshly cut grass.

Notes of yeast open a rich, pleasant and articulated taste, characterized by intense freshness and a very tasty finish.



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Via Colle Nottolo, 2 - 06031 BEVAGNA (PG)

www.tenutabellafonte.it

info@tenutabellafonte.it