I CLASSICI / IL REMINORE
white wine

IL REMINORE

UMBRIA - Indicazione Geografica Protetta- BIANCO

VARIETY
Trebbiano Spoletino

EXPOSURE AND ALTITUDE
North - West - 320 m. above sea level

TRAINING SYSTEM
Guyot - 5000 v/he

YIELD
90 q/ha

VINIFICATION
Manual harvest of grapes. Cryomaceration for 36/48 hours on the skins, soft pressing, natural static cold clarification, fermentation at a controlled temperature of 16 ° C.

AGING
6 months in stainless steel tanks on fine lees. 6 months in bottle

ORGANOLEPTIC FEATURES
This wine has strawyellow with green and golden shades. The perfumers shows white fruits and citrus fruits with nuances of minerals. "Il Reminore" is a fresh, complex and full wine.

COUPLING
Appetizers, pasta and fish and white meat based preparations.

VINTAGE
2021

SIZE
750 ml - 1500 ml

PACK
6 bottles / cork

AVAILABLE

PRODUCTION
7700 bottles

ALCOHOL BY VOL.
13%