

MARCHE TREBBIANO IGT

NV | White Wine



Italy, Marche

Moncaro

Case Size: 12

Pale straw-yellow in colour with greenish highlights. Well-balanced, fresh and crisp, its bouquet shows scent of yellow fruit that alternates with subtle hints of white spring flowers.

Vinification:

The harvest is conducted both by hand and by machine. The vinification starts with soft pressing followed by cryomaceration in contact with the skins for 10-12 hours and fermentation in steel tanks at controlled temperature with selected yeasts and a low use of sulphites. The maturation takes place on the lees in steel tanks. The wine matures in bottle in temperature-controlled storage.

Grape Varieties: Trebbiano| Verdicchio

Classification: IGT | **ABV:** 11.5%