

PERTICAIA TREBBIANO SPOLETINO 'SPOLETO'



100% Trebbiano Spoletino. Straw yellow with greenish hues. Tropical fruit fragrances with yellow flowers. The taste is fresh and mineral, with a sweet and delicate background. Medium bodied and rich with good acidity and surprising complexity. Excellent for a light and refined lunch, from the aperitif to the dessert. Organic.

From the Umbria Grechetto Appellation, Italy. The vineyards now total some 120 acres of well drained, lean soils with the addition of more than 250 olive trees. The lands are slightly sloped, are 320-350 meters above sea level, and are mainly facing south, south-west. Grapes are harvested by hand. Natural fermentation, thanks to the use of native leavens naturally present in the skins. Soft pressing of whole grapes under inert gas. Cold static clarification and successive fermentation of clear must in stainless steel containers at controlled temperatures. Aged at least six months on fine sediment during which time the wine is never poured. All operations are followed by the owner and the oenologist Emiliano Falsini, a great connoisseur of the territory and the wines of Montefalco. The goal is that of making wine with local grape varieties that the environment has chosen and styled in order to transmit the originality and personality of Umbria.

Veteran agronomist, Guido Guardigli worked as a consultant for many wineries throughout Italy in his career. In 2000, after his retirement, Guardigli bought an estate of his own, located in Casale, not far from Montefalco. After having bought the lands, the substantial work of planting new vineyards began and the construction of a modern cellar, in balance with the surrounding environment that maintained the appearance of the old farms in the area. *Perticaia* is the word for plow in Umbria's dialect (it is *aratro* in Italian) the instrument that, more than any other, marks the transition from sheep farming to agriculture. Perticaia is at the center of green Umbria, among the hills cultivated with olive groves & vineyards, surrounded by medieval towers, villages & castles. Guido works there with Alessandro Meniconi, a native son and an energetic young winemaker.

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Tasting Note:

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100% Trebbiano Spoletino. Aromas of tropical fruit & yellow flowers; fresh & mineral with a sweet, delicate background; rich, good acidity & surprising complexity. Organic.

Shelf Talker:

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