



SARTAGO

TECHNICAL SHEET

- **SALES DENOMINATION:** Vino Bianco Bio Umbria IGP-Italia
- **GRAPE VARIETIES:** Grechetto, Trebbiano toscano, Malvasia, Drupeggio
- **ALTITUDE:** 300 meters above the sea level
- **TRAINING SYSTEM:** Double-arched cane (derivative of Guyot)
- **YEAR OF PLANTATION:** 1970
- **AVERAGE DENSITY PER HECTARE:** 1.500 vines
- **YIELD PER HECTARE OF GRAPE:** 40.000 kg
- **SOIL:** Sandy
- **HARVEST TIME:** First half of September
- **AVERAGE ANNUAL PRODUCTION:** 2.000 bottles
- **VINIFICATION:** Contact with the skins for one day at a controlled temperature
- **FERMENTATION:** In steel tanks
- **AGING:** on the fine lees for at least 6 months, 25% ages in lightly toasted barriques
- **BOTTLING:** 10 months after the harvest
- **MARKET LAUNCH:** 8 months after the bottling
- **ALCHOOL:** 12.5% vol
- **QUANTITÀ NETTA:** 0,75 litres
- **ALLERGENS:** Presence of sulfites

ORGANOLEPTIC CHARACTERISTICS

- **COLOR:** Straw yellow with golden nuances
- **AROMA:** Yellow apple, floral (jasmine and hydrangea), herbaceous especially on the finish with a sweet scent given by the harvest time
- **TASTE:** the mouthfeel is fresh, acid with an excellent sapidity given by the soil
- **FOOD PAIRINGS:** Fresh and medium-aged cheeses (the freshness given by the acidity contrast to the inherent sweetness of the cheese), light fish or white meal appetizers, fish and white meat