

TENUTA BELLAFONTE

Arnèto

— 2019 —

Umbrian Trebbiano

APPELLATION	Umbria IGT
AREA OF PRODUCTION	Torre del Colle - Bevagna (Umbria)
VARIETAL	Umbrian Trebbiano
VINE AGE	9 years
ALTITUDE	250 – 320 mt above sea level
TRAINING SYSTEM	guyot
PLANTING DENSITY	4,000/ha
SOIL TYPE	clay alternating with marl
PRODUCTION	8,000 kg/ha
VINIFICATION	pre-fermentation cold maceration on the skins of whole berries, fermentation with indigenous yeast in Slavonian oak casks, malolactic fermentation carried out
AGEING	1 year on the lees in Slavonian oak casks followed by at least 6 months in bottle
CLARIFICATION	unfiltered
ABV	13%
NUMBER OF BOTTLES PRODUCED	6,500
SERVICE TEMPERATURE	14° - 16°C

TASTING NOTES

A luminous gold colour, it opens on charming aromas of yellow fruits, candy citruses and broom, surrounded by minerality and herbs. The sip is fresh, harmonious and fulfilling, rich in body and well balanced. Long the persistence.



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