

TENUTA BELLAFONTE

Sperella

— 2021 —

Montefalco Bianco DOC

APPELLATION	Montefalco Bianco DOC
PRODUCTION AREA	Torre del Colle Bevagna (Umbria)
VARIETAL	100% Spoletino
VINE AGE	8 years
ALTITUDE	250 - 320 metres above sea level
TRAINING SYSTEM	Guyot
PLANTING DENSITY	4.000/ha
SOIL TYPE	clay alternating with marl
AVERAGE GRAPE PRODUCTION	8000 kg/ha
VINIFICATION	spontaneous fermentation with indigenous yeast
AGING PROCESS	5 months in stainless steel
CLARIFICATION	unfiltered
ABV	12,5%
TOTAL PRODUCTION	6,500 bottles
SERVICE TEMPERATURE	10° - 12°C (52°F)

NOTE DI DEGUSTAZIONE

Bright yellow in the glass, at the nose shows citrus aromas recalling lime and bergamot, followed by mango and daffodils. A nice hint of fresh bread opens to a rich taste, characterized by great freshness and long finish.



TENUTA BELLAFONTE

Via Colle Nottolo, 2 - 06031 BEVAGNA (PG)

www.tenutabellafonte.it

info@tenutabellafonte.it