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Experience Italy in a Wine glass



Trebbiano Spoletino Umbria "Arnèto" IGT

Trebbiano Spoletino is native to the Umbria area, going back 2,000 years. The wines are generally very aromatic with strong personalities and great versatility. The vineyards are located near Spoleto and Bevagna, just 260-320 meters (853-1,050 feet) above sea level with eastern exposure. After cold maceration, the grapes begin fermentation whole through spontaneous fermentation in oak barrels. The wine then goes through malolactic fermentation before aging six months on lees in large Slavonian oak barrels and four months in bottle; no filtering. A bright gold appearance, intense notes of citrus, yellow peach, pineapple, yellow flowers and an accent of flint. The complex palate is perfectly harmonized with its warm sensation and the fullness of flavor.

Wine exported to: USA, Canada, Austria, Japan

Most recent awards

VINOUS: 91

WINE SPECTATOR: 90



Winemaking and Aging

Grape Varieties:	100% Trebbiano Spoletino
Fermentation container:	Slavonian Oak casks
Length of alcoholic fermentation:	20 days
Type of yeast:	Indigenous
Fermentation temperature:	22 °C (71.6 °F)
Maceration technique:	cold maceration on skins of unpressed berries
Length of maceration:	3 days of cold maceration
Malolactic fermentation:	Yes
Fining agent:	No
Aging containers:	Slavonian Oak casks
Container size:	30 and 50 HL
Container age:	used
Type of oak:	Slavonian
Bottling period:	winter/spring
Aging before bottling:	6 months
Aging in bottle:	6 months
Closure:	Natural Cork



Organic: Yes, not certified

Vineyard location:	From vineyards near Spoleto and Bevagna, Umbria
Vineyard size:	4 hectares (10 acres)
Soil composition:	Clay and marn
Vine training:	Spurred Cordon and Guyot
Altitude:	260-320 meters (853-1,050 feet) above sea level
Vine density:	4,000 plants per hectare
Yield:	80 quintals/hectare
Exposure:	North-Eastern
Time of harvest:	Late September beginning of October
First vintage of this wine:	2013
Total yearly production (in bottles):	13,000

Tasting Notes and Food Pairings

Tasting notes:	A bright gold appearance, intense notes of citrus, yellow peach, pineapple, yellow flowers and an accent of flint. The complex palate is perfectly harmonized with its warm sensation and the fullness of flavor.
Serving temperature:	Best served at 14-16 °C (59 °F).
Food pairings:	Pair with tomato-based first courses (like pasta and risotto), eggs, truffles and asparagus, savory fish preparations, white meat or cheese. Perfect with curry
Aging potential:	up to 6 years
Alcohol:	Alcohol cont. 13% by volume; dry extract: 22 g/l; total acidity: 4.9 g/l; residual sugar: 1.5 g/l; pH: 3.70
Winemaker:	Beppe Caviola

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