

TOPPOBIANCO, UMBRIA I.G.T. BIO

Grape Variety: Grechetto (100%)

Soil composition: Mainly calcareous and sandy with fossils.

Training system and vine density: Traditional double Guyot, with 5,200 vines per hectare.

Harvest: Traditional hand-harvesting. Usually in the second half of September.

Vinification : Fermentation inside steel tanks of 50 hl with the use of natural yeasts, at a low controlled temperature to preserve delicate fruit aromas.

Tasting Characteristics: Straw yellow colour with slight greenish tones. Delicate and quite intense nose with fruity, floral and herbal flavours (citrus fruit, green apple and sage's hints). Good structure and freshness with mineral echoes. Balanced, rich and velvety.

Food Pairings: Ideal for aperitifs and starters. Tuna and swordfish carpaccio, mozzarella di bufala and beef Tartare. Excellent with white meat, vegetable flans, quiches, soft-cheeses, seafood or river/lake fishes.

Service Temperature: it is best to serve it at temperatures between 8-10°C.

Alcohol content: 12,5-14 % Vol., depending on the vintage.

Note: Grechetto is a variety of an ancient white vine that is mostly known as a native of Umbria, in central Italy. Since the late 20th Century, its quality has significantly recognised and Grechetto is now regarded as one of the finest white wine grapes in our region.

AWARDS:

Vintage 2016 – **Silver Medal** Italian Competition of “Città del Vino – La Selezione del Sindaco” 2018, Torino.

Vintage 2017 – 88 Points Luca Maroni Guide 2019, The Best Italian Wines«

Vintage 2018 – 88 Points Luca Maroni Guide 2020, “The Best Italian Wines”

