

$Leonardo\ Bussoletti {\tiny \ \tiny 100\%\ Trebbiano\ Spoletino}}^{\tiny \ \tiny MAU\ GRECHETTO\ UMBRIA\ IGT}$

Italy - Umbria - San Gemini (TR)



LEONARDO BUSSOLETTI

Ownership/Founders Leonardo Bussoletti Start of Activity 2008 Vitiviniculture Certified Organic Hectares 9 Bottles produced 60.000 **Production area:** Sangemini loc. Murello Hill **Terrain:** argilloso, calcareo, medio impasto

Harvest: manual

Vinification: Whole cluster pressing with all stems,

fermentation in steel for 20-25 days

Refinement: In temperature-controlled stainless steel for 6 months on its own fine deposits, 1-2 months in bottle

Color: rosso rubino intenso **Fragrance:** floral and vegetable **Flavor:** freshness and good acidity **Alcoholic Grade:** 13.5% vol

