



Le Lucrezie Bianco IGT

Lucrezie Bianco IGT is an easy drinking, pleasant wine made from a selection of white grapes, including Trebbiano and Grechetto. Soft grapes pressing guarantees good quality of the product. After the pressing phase, the must is kept at around 14 °C.

After a full day, the wine is transferred to temperature-controlled fermentation vats to guarantee a fermentation process at 16 °C. Finally, the product is filtered of any fermentation dregs.

The resulting wine is a pleasant, accessible and fresh, ideally served at 10-12 °C.

Data Sheet

Classification: I.G.T.

Production zone: UMBRIA

Altitude: 300 m above sea level

Grapes: Grechetto, Trebbiano, other white grapes

Spacing: mt 3x1

Density cultivation: 3.300 vines per hectare

Cultivation: spurred cordon

Yield per hectare: 13 tons

Harvesting: 20^h September – 5th October

Vinification: soft pressing, fermentation at a controlled temperature of 15°-16°C

Ageing: steel

Alcoholic content: 11,5 - 12,0% Vol

Gastronomic combinations: Starters, soups, white meat, shell-fish

Serving temperature: 10-12° C

Colour: white with yellow-green hue

Bouquet: intensely fruity, persistent

Flavour: balanced acidity, fresh

