

TRAPPOLINI

ORVIETO D.O.C

2005

Grapes: Trebbiano Toscano, Grechetto, Verdello, Drupeggio and Malvasia

Location: Castiglione in Teverina, Lazio

Altitude: 250 – 300 meters above sea level

Soil: sand and clay

Yield: 70 hl/Ha

Alcohol content: 12% vol

Aging: 4 months in stainless steel tank followed by 1 month in bottle.

Color: pale yellow

Bouquet: fresh, fragrant, fruity and harmonious

Palate: Dry, full bodied, fresh and good acidity.

Pairing suggestion: great as an aperitif, but also with fish and crustaceans, white meat and poultry

