

PRIMO D'ANFORA

UMBRIA BIANCO IGT



VINEYARD & PRODUCTION INFO

Soil composition: calcareous and clay

Training method: Guyot

Elevation: 984 ft a.s.l.

Vines/ha: 3,300 vines/ha

Exposure: East-West

Vines age: 45 years

Harvest time: September

First vintage: 2016

Production: 1,900 bottles



WINEMAKING & AGING

Varietal composition: 60% Grechetto, 20% Drupeggio, 20% Malvasia

Fermentation

Container: 500 l amphorae

Maceration

Technique: cold maceration

Aging

Container: terracotta amphorae

Length: 8 months

In bottle: 2 years



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 0.9 g/l

Acidity: 4.6 g/l

Dry extract: 19 g/l



FOOD PAIRINGS

This wine pairs well with fish dishes. It offers versatile elegance and works well with white meat and game as well.



TASTING NOTE

Bright yellow in color.

Fascinating and inviting on the nose, it gradually reveals scents of elderflower, citrus, musk, and almond. Floral aromas slowly transition into a fruity undergrowth scent.

The palate is rich and smooth, and it continues to evolve as it is drunk, ending with a bright, acidic, and flavorful finish.

PRODUCER PROFILE

Estate owned by: Bonollo family

Winemaker: Lorenzo Landi

Total land under vine: 15 ha

Winery production: 90,000 bts

Region: Umbria (Italy)

ARGILLAE

