







Our **premium white wine.** The autochthonous vines originate from the **mother vine** of the estate.

AVAILABLE VINTAGES 2018 2019

PRODUCTION AREA Monte Vibiano, Colli Perugini, Umbria.

GRAPE VARIETY Grechetto di Todi, Trebbiano Spoletino, Sauvignon Blanc, and Viognier.

MATURATION Five months on lees and two months in bottle.

ORGANOLEPTIC CHARACTERISTICS

A pale-yellow tinge tending to golden immediatelycharacterizesthecolor.

The elegant olfactory impact of white fruit is followed by tropical sensations that tend to enhance papaya in the beginning, and then leaves room for a clear note

of lychee that is a prelude to a very fine citrus background.

At last, the right and balanced freshness completes it and highlights the great work done to merge tradition and international breath.

ALCOHOL CONTENT 13,5%

PAIRING SUGGESTIONS

Wonderful in combination with asparagus and crispy bacon Risotto, or with a rich Catalan style lobster.



Soc. Agricola Monte Vibiano S.r.l.

Voc. Palombaro 22 06072 Mercatello (PG) P.IVA 01411450529