

Marche Trebbiano-Chardonnay Igt

Trebbiano is surely the most widely-cultivated white variety in the Marche region and in central Italy generally, because of its great adaptability to the most diverse soil and climatic conditions. This blend with a percentage of Chardonnay imparts a more impressive character and structure to the wine.

Umani Ronchi's Trebbiano Chardonnay is intended to emphasise the most typical aspects of both varieties by expressing its fruity character and great freshness.

Vitigno Trebbiano - Chardonnay *

* Chardonnay minimum percentage 15%

First year of production 1985

Municipality/area of production Marche Region

Vineyard

The vines are between six and thirty years old, and are trained using long pruning systems (Guyot, capovolto). The soils generally tend towards clay loam.

Harvest

The harvest is carried out by hand and normally takes place in the period from the middle to the end of September for Trebbiano grapes, whilst Chardonnay grapes are harvested around end August.

Vinification

After gentle pressing, the prime must undergoes cold static decantation. The alcoholic fermentation takes place in steel tanks with the temperature maintained at between 14° and 16°C, for about 8-10 days. A brief ageing period in steel of about three months is followed by sterile cold bottling.

Winemaker's notes A young wine of straw yellow colour with light golden tints, delicate aromas which recall those of unripe apples and wild flowers, fresh and vibrant. To the taste it is delicate yet has plenty of lively fresh fruit and penetrating flavour.

Pairings Ideal with mixed salads and first courses with delicate sea flavours, grilled fish.

Ideal serving temperature 8-10°C

Glasses for serving Tulip-shaped goblet, with the top edge very slightly flaring, light and elegant in shape, which allows the aromas to be concentrated towards the nose. This is the best way to capture the delicate and fruity bouquet of young wines.

Available formats 75 cl / 1.5 litre bottles

