

# AUGUSTUS

## UMBRIA IGT BIANCO

Straw light-yellow color with golden shades, fruity and smooth scent. Its taste is fresh and pleasantly fruity and it goes well with first courses and main courses based on fish and white meat.

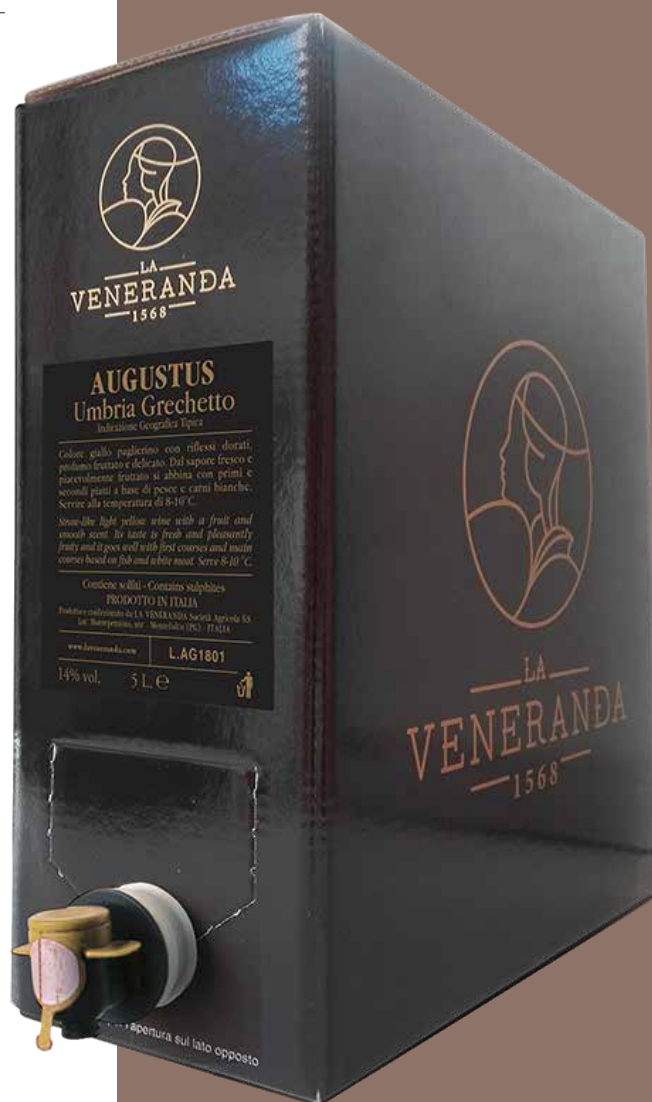
The Bag In Box is very practical and preserves the quality of the wine contained in the inner vacuum bag.

Ideal for domestic consumption and Ho.re.ca.



CANTINA  
**LA VENERANDA**  
— 1568 —

GRAPES VARIETY:	Grechetto, other grape varieties
PRODUCTION AREA:	Montefalco, Foligno.
SOIL COMPOSITION:	Sandy, clayey and limestone
ALTITUDE:	200 a.s.l.
ORIENTATION:	South-South East / South – South West
LAYOUT:	3.000 vines per hectare
TRAINING SYSTEM:	Guyot
YEALD PER HECTARE:	100 q/ha
HARVEST:	Between mid and late September
VINIFICATION:	Traditional, in stainless steel tanks for 15-20 days at a constant controlled temperature
AGEING:	In stainless steel tanks
COLOUR:	straw light-yellow colour with golden shades
OLFACTORY NOTES:	fruity and smooth scent
FLAVOR:	fresh and pleasantly fruity
SERVING TEMPERATURE:	8 - 10 °C
PAIRINGS:	Suitable to be paired with first courses and main courses based on fish and white meats.
FORMAT:	5 Lt



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