

AUREO

UMBRIA IGT BIANCO

This wine has a straw yellow color. The scents are those of delicate white flowers, chamomile and fresh fruit reminiscent of peach; fresh meadow herbs, especially the slightly mineral finish already perceived by the nose. The correspondence between freshness and mineral after taste is excellent, making this wine pleasant to drink.

| | |
|----------------------|--|
| GRAPES VARIETY: | 90% Grechetto, 10% Viognier |
| 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: | first half of September |
| VINIFICATION: | In stainless steel tanks for 15/20 days at a constant controlled temperature |
| AGEING: | In bottle for 4 months. |
| AGEING THRESHOLD: | 2 years |
| COLOUR: | Straw yellow colour |
| OLFACTORY NOTES: | Delicate white flowers and chamomile, fresh fruit reminiscent of peach, hints of fresh herbs tending to fresh lawn grass, especially in the finish, slightly mineral. |
| FLAVOR: | Excellent matching of freshness and flavor. It has a pleasant fresh and dry taste. It is a wine that expresses all its peculiarity. |
| SERVING TEMPERATURE: | 10-12 °C |
| PAIRINGS: | Excellent as aperitif wine when paired with local cheese and medium aged Pecorino cheese, scarcely elaborated pasta dishes. Ideal with chicken and turkey. Excellent with fish and seafood dishes. |



CANTINA
LA VENERANDA
— 1568 —



La Veneranda Società Agricola S.S.
Località Momtepenningo, snc
06036 MONTEFALCO (PG) - ITALIA
Tel. +39 0742 951630
www.laveneranda.com