

COCCO
MONTEFALCO



AVVENTATA

SPOLETO
DOC
TREBBIANO SPOLETINO

GRAPE / BLEND
Trebbiano Spoletino 100%

ALTITUDE
200 meters.

EXPOSURE
East / South – East

PLANT DENSITY
4000 vines per hectare.

FIRST VINTAGE
2021.

HARVEST
Second half of September,
early October.

VINIFICATION
Soft pressing of the grapes,
cold static clarification
followed by fermentation of
the clear must in steel
tanks at the
temperature of 18°.

AGING
At least 10 months on fine
lees. The bottled wine is
aged in the cellar for a
minimum of six months.

DESCRIPTION
Straw yellow colour. A nose
of intense and persistent
impact; citrus and tropical
fruit aromas with floral
notes of acacia,
chamomile and honey.
Ample, rich with pleasant
freshness and sapidity.

PAIRING
Good to be paired with first
course fish dishes, saffron
risotto, tagliatelle with
white truffle as well as with
main fish dishes or white
meats.

SERVE AT:
12° - 14° C

BOTTLE SIZE
750 ml bottle and 1.5 lt
magnum in a wooden case.

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