

The V'Indugio is a tribute to our land suitable for the production of sweet wines.

A wine with the taste of tradition, autochthonous vines and old techniques. A late harvest when the grapes reach the maximum maturity to allow the sugar content to focus giving rise to a sweet wine with an ancient taste.

Appellation:

Umbria IGT Bianco

Terrain:

Sedimentary clay

Exposure North East

Hilly. Altitude 240 mt. above sea level

Grape varieties:

Grechetto, Procanico, Malvasia in different percentages depending on the vintage

Yield:

20 hl per hectare

Vinification:

A loose pressing of the whole grape

Fermented in stainless steel

First year of production: 1985

Tasting Notes:

A golden yellow color, bright nose aromas of dried fruit mix with honey.

Full and complex flavor with a slight acidity which supports a final intense, sweet, rich.

Serving suggestions:

With cheese or dried pastry.

The ideal end of a meal or a drink to be enjoyed slowly.



V'indugio umbria igt