

bettalunga

POVENTO



Grape Variety Trebbiano Procanico 100 %

Training System: Spur Cordon

Harvest: Third ten days of September

Winemaking: : Only free-run must, resulting from soft pressing, fermented in steel temperature-controlled tanks

Aging: In stainless steel tanks, for 5 months, on the lees

Serving temperatureo: 10-12°C

Colour: Pale yellow with slight green hues

On the nose: Fresh and floral with hints of jasmine and hawthorn, with pleasant citrus notes

Taste: Immediate, fresh, and mouthfilling, good acidity, dry, good persistence and finish

Consumption: It expresses its full freshness potential in the summer following the vintage and, in any case, during the first few years after bottling

Pairings: Ideal as an aperitif, with starters, white meats, and seafood salads

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