



ARNALDO·CAPRAI

Viticolture in Montefalco

Anima Umbra Bianco IGT

Grechetto is an ancient memory in Umbria. It is a very common variety in the centre of Italy and its origins date back to Greek roots. Anima Umbra Grechetto is the grape's propensity to produce a wine inspired by tradition.

Appellation: Indicazione Geografica Tipica

First Vintage produced: 2007

Blend Percentage: Grechetto 85%, Trebbiano Spoletino 15%

Training system:	Guyot
Per-hectare yield:	9 tonnes
Harvest Period:	Second week of September
Vinification:	Wine is protected from oxidation by the use of techniques like the soft pressing in saturated nitrogen atmosphere followed by a fermentation process at 18°C These techniques enhance aromas and freshness
Ageing (months):	Stainless Steel: 3; Bottle: 3 minimum
Released:	March

TASTING NOTES

Colour:	Intense yellow straw with green tinges
Aroma:	Intense and persistent apple and floral notes that give a quite complex aroma, really fine and delicate.
Taste:	Dry with a marked elegance, very harmonic A slight acidity makes it pleasant and fresh
Serving suggestion:	Cold appetizers, soups with legumes, white meat and fish dishes Serve at 15°C
Ageing potential:	Approximately 3 Years

ANALYTICAL DATA

°Alcohol:	13.5% Vol
Tot Acid.:	5.6 g/l
Final pH:	3.16

