





L'Affabile Bianco - Umbria Bianco IGT



The light-hearted white

To be sipped without too much effort, fresh and fragrant, with a great ease of drinking. L'Affabile Bianco combines native and international vines.

-  Trebbiano, Chardonnay, Viognier
-  Pale straw yellow colour
-  Floral hints that leave room for not too ripe fruit and a light citrus note.
-  In the mouth its good acidity and a slightly savory make the wine pleasant, fresh and immediate to drink.

Vinification process

Trebbiano and Chardonnay are gently pressed and left to ferment at a controlled temperature of 12-14 ° in steel containers. After pressing, the viognier macerates for about 12 hours on the skins before fermenting in steel.

After 4 months spent on the lees, the blend is assembled and left to refine in the bottle before being put on the market.

Food pairings

To combine with first courses with molluscs and crustaceans or fish baked in foil. A service temperature of 6 degrees is recommended.