

Don Brizio Bianco - Umbria Bianco IGT



Everyday wine

The strong personality of Trebbiano combined with the aromaticity of Viognier



Trebbiano, Viognier



Straw yellow



The hint of banana stands out followed by citrus notes of grapefruit, cedar, lemon peel and lice. Floral hints of jasmine and chamomile, followed by notes of wild mint and sage



In the mouth, a fragrant acidity and good minerality emerge, extremely pleasant and immediate

Vinification process

Trebbiano and Viognier are pressed and left to ferment at a controlled temperature of 12-14° in stainless steel tanks. After 4 months of aging on the lees, the blend is assembled and the wine bottled.

Food pairings

Perfect for a summer lunch based on mixed fried vegetables and fish: fried sage leaves, zeppoline with anchovies, shrimps and squids. Try it with grilled zucchini seasoned with fresh mint.