

La Randa

Grechetto, Sauvignon Blanc

The latest born from the research and experimentation that distinguishes us.

Vineyard	5 hectares
Soil Type	Stony
Breeding	Spurred cordon
IGT Minimum Return	180 quintals / hectare, equal to 90,000 bottles
Production	15.000 bottles
Harvest	Late and manual, 2nd decade of September
Grape Selection	Manual on three vibrating tables
Fermentation	In barrique
Alcohol	13%
Best Temperature	12° – 14° C

IGT Umbria Bianco

Appearance
Straw yellow color with a bright golden / greenish edge.

Nose
Vanilla notes with hints of pineapple and banana tending to ripe, notes of chamomile, grapefruit, golden apple, gooseberry and white raisins.

Palate
In the mouth good acidity and freshness that support an almond note. Vanilla nuances, fresh field grass, chamomile and tomato leaf.

Vinification and aging
Fermentation in barrique, long aging in the bottle.

