

TECHNICAL DETAILS

CASTELDIFIORI



<i>Wine Typology</i>	White wine (IGT)
<i>Production Area</i>	Umbria - Montegabbione
<i>Grape Variety</i>	Sauvignon Blanc 100%
<i>Altitude of vineyard</i>	400 metres above the sea level
<i>Type of soil</i>	Clay
<i>Training system</i>	Spur cordon
<i>Density of vines</i>	5400 per Ha
<i>Production per hectare</i>	4000 kg
<i>Yield of grapes into wine</i>	60%
<i>Harvesting period</i>	September
<i>Vinification</i>	Cold skin contact for 10 hours at 7°C
<i>Alcoholic fermentation</i>	In stainless steel at 15°C
<i>Malolactic fermentation</i>	Not carried out
<i>Ageing</i>	In bottles
<i>Alcoholic</i>	13,50
<i>Total acidity</i>	5,80 gr/lit
<i>PH</i>	3,20
<i>Dry extract</i>	23 gr/lit

“Casteldifiori” takes its name from the castle on the hill alongside the winery. This white wine is ready to drink after the production year: its blend of appealing flavours and interesting structure makes it an enjoyable accompaniment for summer dishes or the perfect opening for a richer meal.

This wine represents our response to the challenge of rediscovering this area of Umbria, with the choice of one of the most famous grape varieties in the world, never before used in this area: Sauvignon Blanc.