



CASTIGNANO

- CANTINE DAL 1960 -



vino bianco

MARCHE BIANCO I.G.T.
"GRAMELOT"

GRAPES VARIETY: Trebbiano 40%, Pecorino 20%, Passerina 20%,
Verdicchio 20%

TOTAL HECTARAGE AS VINEYARD: 15

TYPE OF SOIL: medium mix, predominantly argilliferous soil

PLANTS DENSITY PER HECTARE: 3.000

CULTIVATION SYSTEM: espalier

MEAN VINEYARD ALTITUDE IN METRES: 400 above sea level

WINE PRODUCTION: without the skins and with the use of a
selected yeast strain; maturation in oak casks

ALCOHOL: 13,5%

ORGANOLEPTIC CHARACTERISTIC

COLOUR: greenish yellow

FRAGRANCE: intense with hints of ripe fruit and lightly dried grapes

FLAVOUR: velvety with pleasant sensations of tropical fruit, candied
peach and pineapple

FOOD PAIRINGS: excellent with typical Mediterranean cooking,
while cheeses also bring out its flavor and it goes well with elaborate
dishes in general.



S.C.A.C. SOC. COOP.AGRICOLA

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