

PLENTIS
MONTEFALCO
D.O.C.
BIANCO
 2020



THE VINEYARD

The 2020 harvest was characterised by regular Winter and Spring weather patterns. Copious rainfall in the first week of June led to a delay in the ripening of the grapes of at least ten days, particularly for the red grapes, compared to previous seasons. Overall, average production was not abundant, partly due to some late frost in April which damaged the first buds to open on the more premature grapes. Nevertheless, average production was good. Due to the low production caused by the frost, the harvest was slightly early for the Chardonnay grapes intended for the sparkling wine range, harvested in the first ten days of August, and for the Pinot Noir grapes for our Rosato, which were harvested immediately afterwards. The Grechetto grapes began to be harvested at the end of August and continued until mid-September, and yielded wines of a very good quality, with delicate and intense aromas and good acidity. The high quality of the wines made from Trebbiano Spoletino grapes from the vineyards of Gualdo and Montefalco should also be highlighted.



WINE MAKING

Grapes selected from out Gru Trebbiano Spoletino and Chardonnay already in the field. Grapes harvested manually in the early hours of the morning and cooled upon arrival in the cellar, in order to avoid both the onset of oxidative phenomena and unwanted fermentation that may compromise the aromatic potential. White-wine fermentation with soft pressing of the grapes in an anaerobic environment. Static decanting for 24 hours to clean the must, inoculation of selected yeasts to trigger the alcoholic fermentation. Fermentation at low temperature for 12-14 days in steel silos. The masses are collected and subjected to further ageing in steel, then in bottles for 12 months.



TASTING NOTES

Intense yellow in colour with golden hints, the wine is characterised by hints of eucalyptus, jasmine, pineapple, citrus ham and toasted peanut. Fresh and dry on the palate, allowing you to enjoy a long and enveloping sip. To be served at a temperature of 12-14°C, paired with white meats, grilled fish and ethnic flavours.

THE WINE

Grape varieties: TREBBIANO SPOLETINO AND CHARDONNAY
 Production area: GUALDO CATTANEO
 Vineyard surface area: 3 HECTARES
 Vineyard altitude: 300-350M ASL
 Vineyard age: 12 YEARS
 Soil type: MEDIUM MIXTURE
 Training system: GUYOT
 Density of vines: 4500
 Production per hectare: 80 QL
 Grape harvest: SEPTEMBER
 Wine making: IN STEEL WITH SELECTED YEASTS
 Alcoholic fermentation: IN STEEL
 Malolactic fermentation: IN STEEL
 Ageing: IN BOTTLES FOR 12 MONTHS
 Serving temperature: 12° C
 Bottles produced: 4.790
 Alcoholic strength by volume: 13,5% VOL

TERRE DE LA CUSTODIA Loc. Palombara Gualdo Cattaneo (PG) - info@terredelacustodia.it

PRODUCT DESCRIPTION	PRODUCT DATA			BOTTLE INFORMATION			CASE INFORMATION					PALLET INFORMATION 80X120		
	EAN	ITF	COD	H (cm)	ø (cm)	Kg	NBC	H (cm)	P/D (cm)	L/W (cm)	Kg	CxF	C tot	H (cm)
MONTEFALCO DOC BIANCO PLENTIS Terre de La Custodia	8007153800138	08007153983657	30006351	33	8,3	1,455	6	17	24,7	34,3	9,2	10x8	80	136