

PODERE MARELLA



Organic Wines and Country Retreat since 1974

Marella Bianco



Appellation	IGT Umbria
Grape varieties	70% Grechetto, 30% Vermentino
Vintage	2019
Area of production	Lake Trasimeno, Castiglione del Lago, Perugia
Type of soil	Clay, Sand, Silt
Average vine age	15 years
Vines per hectare	4500
Yield per hectare (Kg/ha)	9000
Altitude	300 masl
Certifications	Organic Bioagricert
Winemaking	The grapes are hand harvested in small crates and taken to the winery where they go through a crusher-destemmer and are subsequently gently pressed in a mechanical press
Fermentation	20 days at 18-20 °C in steel vats
Malolactic Fermentation	No
Ageing	6 months in steel vats and 2 months in the bottle
Yeast	Certified organic French yeasts
Enologists	Jean Natoli and Guido Beltrami
Agronomist	Gwenael Thomas
Alcohol	13% vol
Residual Sugar	< 1 g/l
Acidity (g/l)	3,45 H2SO4
Ph	3,39
Total SO2	60 mg/l
Grape to wine ratio	55%
Number of bottles	3200
Bottle type	Bordelaise
Stopper	DIAM Cork
Tasting notes	
Colour	Pale yellow
Aroma	The bouquet is fresh and flowery with citrus notes
Flavour	Crisp and clean in the mouth
Food pairing	Aperitif, fish-based dishes