

Marella Bianco



Appellation	IGT Umbria
Grape varieties	70% Grechetto, 30% Vermentino
Vintage	2022
Area of production	Castiglione del Lago, Perugia
Type of soil	Clay, Sand, Silt
Average vine age	17 years
Vines per hectare	4190
Yield per hectare (Kg/ha)	5700
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	14% vol
Residual Sugar	< 1 g/l
Acidity (g/l)	3,48 H ₂ SO ₄
Ph	3,37
Total SO₂	72 mg/l
Number of bottles	2430
Bottle type	Bordelaise
Stopper	DIAM Cork
Tasting notes	Pale yellow in colour with golden overtones
Colour	The nose is mineral, with notes of candied lemon, sweet spices and toasted hazelnut.
Aroma	Fresh and balanced in the mouth
Flavour	
Food pairing	Aperitif, fish-based dishes