



Vini&Cantine

Asdrubale

Technical sheet



<i>name</i>	Asdrubale
<i>classification</i>	Bianchello del Metauro D.O.C.
<i>grapes</i>	Bianchello 100%

Tasting Notes

<i>colour</i>	straw yellow with some green reflection
<i>perfume</i>	notes of broom and acacia-blossom
<i>taste</i>	soft, persistent and savoury
<i>paring</i>	excellent match with pasta dishes, white meat, fish dishes and aged cheeses
<i>alcoholic content</i>	from 13,5% vol.
<i>sourness</i>	5,5 gr./l.

Production Area

<i>location</i>	Montemaggiore al Metauro Hills
<i>altitude</i>	180m above s.l.
<i>ground</i>	medium mixture tending to sandy

Vinification & Ageing

<i>yield</i>	90 ql. per hectare
<i>vintage</i>	manual, selection in boxes I° and II° ten days of october
<i>vinification</i>	stemmed, soft pressing, thermo-controlled fermentation for 20 days at 13°C in stainless steel barrels, decanting in oak barrels after fermentation
<i>ageing</i>	in oak barrels for 5 months
<i>bottling</i>	from may onwards
<i>selling</i>	after 2 months of ageing in bottle