



Vini&Cantine

Bianchello del Metauro

Technical schedule



name Bianchello del Metauro
classification Bianchello del Metauro D.O.C.
grapes Bianchello 100%

Tasting notes

colour light straw yellow and typical greenish reflections
perfume fruity and characteristic
taste fresh and dry
coupling Pasta dishes, fish and cheeses
alcoholic content from 12% vol.
sourness 5,5 gr./l.

Production area

location Montemaggiore al Metauro Hills
altimetry 50-120m. s.l.
ground medium mixture, sandy

Vinification & Ageing

yield 130 ql. per hectare
vintage manual, in the third ten September days
vinification stemmed, soft pressing followed by must decantation at 10°C for 24 hours, thermo-controlled fermentation at 15-16°C
ageing in stainless steel barrels for 2/3 months
bottling from February onwards
selling after one month of ageing in bottle