



Vini & Cantine

Asdrubale

data sheet



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

Tasting Notes

<i>color</i>	straw yellow with greenish reflections
<i>aroma</i>	notes of broom and acacia-blossom
<i>taste</i>	soft, persistent and savoury
<i>pairing</i>	excellent with pasta dishes, white meat, seafood and aged cheese

<i>alcoholic content</i>	from 14% vol.
<i>acidity</i>	5,2 gr./l.

Production Area

<i>location</i>	Montemaggiore al Metauro Hills
<i>altitude</i>	180m above s.l.
<i>type of soil</i>	medium texture, 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>	pressing and destemming, cold maceration of the grapes for 8 hours at 6 °C, flotation process and thermo-controlled fermentation at 11-12°C for 20 days
<i>ageing</i>	in oak barrels for 5/8 months
<i>bottling</i>	from may onwards
<i>selling</i>	after 2 months of ageing in bottle