

SPERELLO VINSANTO - COLLI DEL TRASIMENO D.O.C.

Grape Variety: Grechetto/Trebbiano.

Soil composition: Mainly calcareous and sandy with fossils.

Training system and vine density: Traditional double Guyot, with 5,200 vines per hectare.

Harvest: Traditional hand-harvesting. The grapes were carefully selected and picked into small cases. They were left to dry and raisin until the month of December when this natural dehydrating process had concluded.

Vinification : The grapes were then given a soft pressing which maintained all of their aromatic and flavor characteristics. The must went into barrels where a long and slow fermentation took place.

Ageing: It is aged for 4/5 years in French Oak .

Tasting Characteristics: The wine is a deep amber in color with golden highlights. On the nose, the sweet notes of dried fruit, fig, hazelnuts, chestnuts and honey are enriched by additional aromas of honey. The palate is full-bodied, honeyed, and invigorated by a vibrant vein of acidity.

Food Pairings: Ideal with the traditional “Tozzetto” or “Cantuccio” biscuits, excellent with Nut-based tarts such as walnut tart and Apple-pies. Very special with Blue Cheese (especially Gorgonzola).

Service Temperature: it is best to serve it at temperatures between 14-16°C.

Alcohol content: 15 % Vol.

Note: The production of Vinsanto in Umbria goes all the way back to the Middle Ages and the wine is considered a true regional specialty. The Berioli Family has always produced it.

AWARDS:

Vintage 2007: **Golden Medal**, Vins du Monde - Enologues de France, Paris.

Vintage 2008: **Golden Medal**, Concourse Mondial de Bruxelles.

Vintage 2014: **Golden Medal**, Concourse Mondial de Bruxelles.

Vintage 2014: **Golden Medal**, Sélections Mondiales Des Vins, Quebec – Canada.

Vintage 2015: **Golden Medal**, Berliner Wein Trophy 2019

