



LA  
**QUERCIOLANA**

• **BIANCO DI BOLDRINO** •

**Name:** Umbria Bianco IGP

**Area:** Vineyards located in the area of Panicale (PG)

**Grape blend:** Sauvignon, Viognier, Incrocio Manzoni \*

**Year of planting:** 2014

**Type of soil:** Loamy

**Exposure:** South-east

**Altitude:** 200 m AMSL

**Colour:** Greenish with hints of light gold

**Bouquet:** Fruity, with notes of ripe exotic fruit, Boxwood, broom

**Taste notes:** Soft, pleasant entry, fresh with a good structure supported by the right level of acidity

**Serving temperature:** 8°-10°C

**Matching:** Also as an aperitif, bruschetta with oil, pasta and rice dishes with vegetables or fish, boiled or salted fish, semi-mature cheeses, cold meats

**Alcohol by Volume:** 14°

**Average yield per hectare:** 5000 litres

**Vinification:** Grapes hand picked in small crates of about 20 kg, pressing and destemming of grapes and steeping of skins at a controlled temperature for 24 hours

**Ageing:** on its own yeast for about 2 months and a further 2 months in the bottle

\* Lotto 25223: Sauvignon, Viognier, Incrocio Manzoni

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