

Bartali
Casa fondata nel 1927



Orvieto *Leda Pucci*

TECHNICAL SHEET

- LINE: Leda Pucci.
- DENOMINATION: Orvieto DOC.
- GRAPE VARIETY: Trebbiano Toscano 60% Canaiolo Bianco 20% Grechetto 20%.
- PRODUCTION TECHNIQUES: The grapes are harvested in the month of September and pressed softly. Vinification takes place at a controlled temperature of 18°C. After racking the wine is kept in stainless steel vats for 2 months to complete its maturation process on fine lees and is then bottled.
- COLOUR: Light golden yellow.
- BOUQUET: Delicate, pleasant, with scents of fresh fruit.
- TASTE: Dry, fresh, slightly bitter, full and velvety.
- ALCOHOLIC STRENGTH: 12% vol.
- SERVING SUGGESTIONS: Hors d'oeuvres, roasted white meats and fish, herbed cheeses, dry pastry.
- SERVING TEMPERATURE: Serve at: 10-12°.

Casa Vinicola Bartali s.r.l.