



TENUTA BRANCALUPO

TREBBIANO SPOLETINO

Spoletino DOC Trebbiano Spoletino 2024

Style: A terroir-driven white with medium aging potential. Grape Variety: 100% Trebbiano Spoletino.

Pruning and Yield: Double Guyot; planting density of 4,000 vines/ha with a yield of 10,000 kg/ha.

Soil: Medium-textured, deep, and rich in limestone and clay.

Vinification: Destemming followed by 24-hour cold cryomaceration in the press; soft pressing and must decantation after 48 hours. Fermentation in stainless steel at 16°C; aged on fine lees for 6 months in steel tanks.

Color: Straw yellow with signature greenish highlights that anticipate its palate and bouquet.

Bouquet: Fruity and citrusy, featuring delicate mineral undertones (hydrocarbons, smoky notes).

Palate: Savory, fluid, and dynamic with vibrant freshness and a light textured touch. It finishes with a citrus note that lingers on the palate.

Alcohol: 12.00% Vol.

Serving: Best served at 10°-12°C to enhance its pairing versatility. While Trebbiano Spoletino is enjoyable upon release, it offers fascinating evolution over time.

Traditional Pairing: Torta al Testo (Umbrian flatbread) stuffed with sautéed wild chicory and fresh Norcia sausage to balance the bitterness of the greens.

Vegetarian Pairing: Roveja (wild pea) soup scented with wild fennel pollen.

Fusion Pairing: Japanese pork Gyoza with ginger and cabbage, served with a spicy soy and chili oil (La-Yu) dipping sauce.

Focus: An extremely versatile "gastronomic wine." It is the perfect partner for sophisticated cuisine, where its varietal soul plays between crisp acidity and textural depth.

Fact: According to 2020 regulations, this variety's name can only appear on the label for DOC-certified wines. Despite the name, Trebbiano Spoletino is not related to other Trebbiano varieties; it is a distinct indigenous grape with unique characteristics.

Label: The "wolf" represents the essence of Tenuta Brancalupo: nobility, strength, balance, and a profound sense of place.

Format: 750ml.