

TECHNICAL SHEET: BIANCHELLO DEL METAURO DOC SUPERIORE BIOLOGICO "GIGLIO" 2024



BLEND: Biancame (Bianchello) 100%
PRODUCTION AREA: Carignano di Fano
TYPE OF SOIL: Tufaceous
TRAINING SYSTEM: Guyot
AVERAGE VINEYARD ALTITUDE: 200 meters above sea level.
EXPOSURE: South-east
YIELD: 7-8 tons per hectare (about 2,5 kg each vine)
HARVESTING METHOD: hand-picking into crates and immediate crushing
VINIFICATION: gentle crushing of whole bunches, fermentation without skins in controlled temperature for 15 days approximately, ageing on fine lees.
ALCOHOL CONTENT: 13% vol.
Golden yellow in color, our Giglio presents delicate floral and citrus aromas on the nose. Fresh, savory, and structured on the palate, it displays a good acidity and a pleasant minerality. Also suitable for bottle aging for several years. Excellent paired with first and second courses of fish, shellfish, and white meats.

"Giglio", Bianchello del Metauro DOC, is the result of our passion for wine: a structured wine, fresh and savoury, obtained from pure Biancame grapevine. Thanks to the accurate selection during hand-picking, only the best bunches are used here. The free-run must, obtained with the first gentle crushing of the selected bunches, ferments at cool controlled temperatures (cool fermentation). This Bianchello del Metauro DOC comes from our vineyards in the hills of Carignano, at approximately 200 metres above sea level. To preserve the local traditions, a few years ago we decided to expand our vineyards using shoots from the old Bianchello vines that grandfather Oddo planted around 60 years ago. We had them grown in a specialised nursery and we planted them in a position where they can enjoy the best sun exposure. Their roots



DI SANTE

AZIENDA AGRICOLA

www.disantevini.it

grow in excellent tufaceous and rich in stones soil which enhances the characteristic typicality of this wine.

Azienda Agricola Di Sante

P. IVA: 00647890417
info@disantevini.it

Cantina

Via Carignano, 89/c | Tel. : 0721 885627
61032 Fano PU - Italia

Punto Vendita

Via Antinori, 28 | Tel. : 0721 866212
61032 Fano PU - Italia