



“The last creation from research and experimentation which distinguishes us. Fermentation in barriques gave us an extraordinary wine finished in 40 days of the first year of sales.”

la randa[®]

Umbria Bianco IGT

Area under vine	5 ha
Training System	spurred cordon
Cropping level according to IGT regulation	180 quintals equal to 90.000 bottles
Production	15.000 bottles
Grape harvest	late hand picking during the 2 nd ten days of September
Selection of bunches and grapes	hand selection through three vibrating tables
Grapes	Grechetto, Sauvignon
Soil	pebbly
Ageing	stainless steel on the lees for about 2 months
Alcohol content	13% alc./vol.
Serving temperature	12° - 14° C.



Every Wine needs proper bunches selected to the right maturation. For La Randa[®] we select manually the 16,6% of grapes coming from our vineyards.

Grapes have a short cold maceration, followed by alcoholic fermentation under controlled temperature in barrique. Afterwards it ages in stainless steel vat for two months.

Barrique fermentation gave a brilliant golden colour to this wine and a great depth both in mouth and nose. The aroma goes from tropical fruit to pastries. Pineapple, papaya, vanilla, candyfloss, golden delicious apple. The taste is dry just to the right point and tangy. Well-balanced, the correspondence between senses underline the harmony that pervades this wine. The lingering and pleasant finish invites to a second glass.

Match with vegetables appetizers, raw fish dishes, seafood risotto and shellfish.