



EMPSON & CO.
Experience Italy in a Wine glass



Trebbiano Spoletino Umbria "Arnèto" IGT

Trebbiano Spoletino is native to the Umbria area, going back 2,000 years. The wines are generally very aromatic with strong personalities and great versatility. The vineyards are located near Spoleto and Bevagna, just 260-320 meters (853-1,050 feet) above sea level with eastern exposure. After cold maceration, the grapes begin fermentation whole through spontaneous fermentation in oak barrels. The wine then goes through malolactic fermentation before aging six months on lees in large Slavonian oak barrels and four months in bottle; no filtering. A bright gold appearance, intense notes of citrus, yellow peach, pineapple, yellow flowers and an accent of flint. The complex palate is perfectly harmonized with its warm sensation and the fullness of flavor.

Wine exported to: USA, Canada, Austria, Japan

Most recent awards

VINOUS: 91

WINE SPECTATOR: 90



Winemaking and Aging

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| Grape Varieties: | 100% Trebbiano Spoletino |
| Fermentation container: | Slavonian Oak casks |
| Length of alcoholic fermentation: | 20 days |
| Type of yeast: | Indigenous |
| Fermentation temperature: | 22 °C (71.6 °F) |
| Maceration technique: | cold maceration on skins of unpressed berries |
| Length of maceration: | 3 days of cold maceration |
| Malolactic fermentation: | Yes |
| Fining agent: | No |
| Aging containers: | Slavonian Oak casks |
| Container size: | 30 and 50 HL |
| Container age: | used |
| Type of oak: | Slavonian |
| Bottling period: | winter/spring |
| Aging before bottling: | 6 months |
| Aging in bottle: | 6 months |
| Closure: | Natural Cork |



Vineyard

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| Organic: | Yes, not certified |
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| Vineyard location: | From vineyards near Spoleto and Bevagna, Umbria |
| Vineyard size: | 4 hectares (10 acres) |
| Soil composition: | Clay and marn |
| Vine training: | Spurred Cordon and Guyot |
| Altitude: | 260-320 meters (853-1,050 feet) above sea level |
| Vine density: | 4,000 plants per hectare |
| Yield: | 80 quintals/hectare |
| Exposure: | North-Eastern |
| Time of harvest: | Late September beginning of October |
| First vintage of this wine: | 2013 |
| Total yearly production (in bottles): | 13,000 |



Tasting Notes and Food Pairings

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|----------------------|---|
| Tasting notes: | A bright gold appearance, intense notes of citrus, yellow peach, pineapple, yellow flowers and an accent of flint. The complex palate is perfectly harmonized with its warm sensation and the fullness of flavor. |
| Serving temperature: | Best served at 14-16 °C (59 °F). |
| Food pairings: | Pair with tomato-based first courses (like pasta and risotto), eggs, truffles and asparagus, savory fish preparations, white meat or cheese. Perfect with curry |
| Aging potential: | up to 6 years |
| Alcohol: | Alcohol cont. 13% by volume; dry extract: 22 g/l; total acidity: 4.9 g/l; residual sugar: 1.5 g/l; pH: 3.70 |
| Winemaker: | Beppe Caviola |

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