



FATTORIA
ColSanto

CANTALUCE

VINEYARD: located at Montarone in the municipality of Bevagna.

GRAPE: Trebbiano Spoletino.



- Exceptional finesse, full bodied and with an intrinsic freshness guaranteed by good acidity which gives the wine its structure.
- The final note leaves all the flavors of the Montefalco region on the palate, as the wine comes from a vineyard in Umbria which has excellent minerals and salinity.
- It is straw yellow in color with golden reflections.
- The bouquet is intense, recalling the leaves of the peach-tree and nutmeg.
- On the palate it is rich, soft and has an aftertaste of white fruits and a pleasing note of bitter almond.

DRINK WITH: Italian starters, especially with cured ham; goes well with soups and pasta, salted fish, white meat in delicate, light sauces, and fresh soft cheeses.

LONGEVITY: 10 - 15 years.

SERVE Chilled: 55°F (13°C)°C

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