



Wijnfiche

Le Thadee – Du Rasole | Umbria IGT | BIO Italy (UMBRIA) – 2021

Domain

Le Thadee

The Le Thadee wine estate was established quite recently (2018) by purchasing some very beautiful vineyards (7 hectares) on the gentle slopes of Montefalco. This is a unique area with a specific terroir located south of Perugia. Production is carried out using the most advanced organic methods and concepts, with an emphasis on local grape varieties and traditions.

Vinification

Harvest end of September and beginning of October; hand harvest in 15 kg crates with selection of the bunch in the vineyard and selection of the grape in the winery. Soft pressing of the grapes previously de-stemmed and crushed, static decantation of the must and fermentation in steel tanks with temperature control. Aging in steel tanks with fine lees subject to weekly bâtonnage treatments

Taste

Straw yellow with golden hints. Elegant, with intense notes of passion fruit and candied lemon, hints of acacia and gooseberry complete the bouquet. Savory, full, vibrant and persistent, with good acidity.

Food pairing

Fish - Tuna, Vegetarian dishes, Fish - shellfish

General information

Type: White wine

Grape varieties: Grechetto, Trebbiano Spoletino

Viticulture: Organic

Storage (years): + 2-3

Serving temperature: 10-12 °C

