

# AFF BIANCO



**Grape variety:** 15-40% native grapes of Umbria, 15-40% Viognier, 50-70% Sauvignon  
**Altitude:** 250/700 meters above sea level  
**Exposure:** North-South  
**Vines per hectare:** 4,500  
**Pruning method:** spur cordon and guyot

#### **Vinification and Ageing**

**Yield:** 50 tons per hectare  
**Harvest:** mid September  
**Harvesting method:** by hands, in boxes  
**Fermentation:** temperature-controlled fermentation at 18°C max, for approximately 20 days  
**Ageing:** in stainless steel vats, on the lees  
**Bottling:** the wine is released for sale 3 months after bottling

#### **Tasting notes**

**Color:** intense straw yellow  
**Aroma:** intense aromatic bouquet with hints of sage and exotic fruit  
**Palate:** complex, mineral, full bodied, dynamic. The acidity enhances the aromatic quality

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Azienda Agricola Le Corgne