FEDERICO MENCARONI

FLORA

Marche Bianco IGP

Classification
Marche Bianco IGP

Grape varieties
Verdicchio
Malvasia
Biancame

Training system
Guyot

Yield per hectare
50 q/ha

Harvest period
Mid-September

Winemaking and ageing
The must used for this wine comes from the second pressing of the grapes and is hyper-oxygenated to reduce the phenolic content. It then undergoes static clarification for around 24 hours and, after racking, alcoholic fermentation takes place at a controlled temperature of 18°C. The wine matures for 5 months in stainless steel, with the fine lees kept in suspension through batonnage.