



LEFRIC

Marche Bianco IGT BIO

TECHNICAL SHEET

Variety: Trebbiano and Malvasia;

Age of the vines: Malvasia 40 years, Trebbiano 58;

Area of production: Colli del Tronto, Piceno, Marche region;

Altitude: 180 m;

Exposure: east, northeast;

Soil: Medium lean to argillaceous clay and marl;

Training & pruning methods: VSP trellised, guyot;

Management: Organic Certified UE;

Yield: 6-8 tons/hectare;

Harvest: handpicking in little boxes;

Winemaking: 10 days of maceration in amphora, gentle pressing, wild fermentation with native yeast;

Ageing: 10 months minimum in amphora on the yeast lees, stirred weekly;

Bottle ageing: 3 months minimum;

Alcool: 13% vol.

TASTING NOTE

Color: Straw-yellow with a golden hue;

Bouquet: Complex aroma of dried fruit, spices and aromatic herbs and apple with mineral nuances;

Flavour: Refreshingly crisp and dry with flavours of aromatic herbs, mineral notes underpinned by sapid final.

SERVING SHEET

Best served at 13° C. Versatile wine, well-suited to cooked seafood, seasoned cheeses and cold cuts of meat.

NAME

Lefric is a word in slang to say freak, in homage to the sincere, free and irreverent character of this wine.

We produce our wines without any chemical products or products derived from animals.