

O R G A N I C
S I N C E 1 9 9 2



AZIENDA
AGRARIA
MORETTI
OMERO



Metodo Classico

Millesimato
ORGANIC



Certified organic wine. Bottle fermentation Metodo Classico

🍇 **Grape:** 100% Trebbiano Spoletino.

★ **Training system:** Cordon spur, 15 years old vines.

≡ **Type of soil:** Clay loam. East facing aspect.

✂ **Harvest:** Hand-harvested from the end of September.

⬇ **Serving temperature:** 10-12°C (50-54 °F)

Drink now and you can keep 4-5 years

🍷 **Vinification:** The grapes are carefully crushed and pressed. The fresh must is statically clarified at low temperatures and fermented at a controlled temperature of 20°C in steel tanks. Natural cold stabilization outside in steel tanks due to the cold winter winds from Sibillini mountains range. Second fermentation in the bottle.

Metodo Classico was a desire on a starry night, dad and daughter made it a reality! It is the pure expression of every vintage and authentic statement of the Trebbiano Spoletino grape variety. At the nose bread crust,

in the mouth elegance and creamy bubble finesse. Notes of hazelnuts, characteristic of the Spoletino grape. Accurate and representative of the area. Pairing suggestions: pasta with truffle, saffron risotto, oysters.

Grechetto

IGT Umbria
ORGANIC



Certified organic wine. Type: Young white.

🍇 **Grape:** 100% Grechetto.

🌿 **Training system:** Cordon spur, 20 years old vines.

≡ **Type of soil:** Clay loam. South facing aspect.

✂ **Harvest:** Hand-harvested during the first half of September.

🌡 **Serving temperature:** 10-12°C (50-54 °F)

Drink now and you can keep 2-3 years

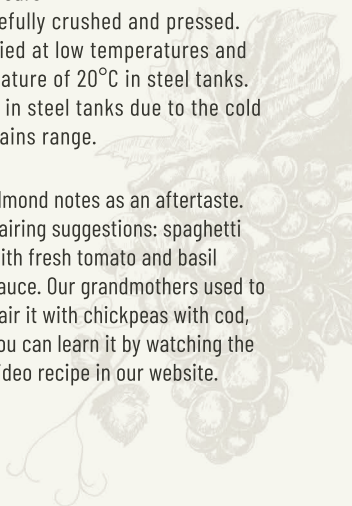
🍷 **Vinification:** The grapes are carefully crushed and pressed.

The fresh must is statically clarified at low temperatures and fermented at a controlled temperature of 20°C in steel tanks.

Natural cold stabilization outside in steel tanks due to the cold winter winds from Sibillini mountains range.

If you want a taste of Umbria in a glass, you should consider this rich, sunny, and fresh wine. Full of vitality it will do sparkles for the aperitif. Attractive nose of white fruits, the fruit on the palate reflect the nose, with typical

almond notes as an aftertaste. Pairing suggestions: spaghetti with fresh tomato and basil sauce. Our grandmothers used to pair it with chickpeas with cod, you can learn it by watching the video recipe in our website.



Grechetto e Malvasia

IGT Umbria

ORGANIC



Vegan and organic certified wine. Type: Young and vibrant white.

🍇 **Grape:** 75% Grechetto, 25% Malvasia.

★ **Training system:** Cordon spur, 20 years old vines.

≡ **Type of soil:** Clay loam. South facing aspect.

Fertilization: green manure

✂ **Harvest:** Hand-harvested during the first half of September.

🔥 **Serving temperature:** 10-12°C (50-54 °F)

Drink now and you can keep 3-4 years

🍷 **Vinification:** The grapes are carefully crushed and pressed. The fresh must is statically clarified at low temperatures and fermented at a controlled temperature of 20°C in steel tanks. Indigenous yeast, Natural cold stabilization outside in steel tanks due to the cold winter winds from Sibillini mountains range. No using: isinglass, albumin, casein on vinification.

This fragrant wine unites the vibrant structure of the grape Grechetto with the aromatic intensity of Malvasia. Dedicated to one of the first poems where the wine appears: Ulysses binds the Cyclops and then runs to

hide under a sheep. Homer is the name of the poet, and the name of the winemaker. Try it with raw fish. Our grandmothers used to pair it with herb pie, you can learn it by watching the video recipe in our website.

Montefalco Bianco

DOC
ORGANIC

90 GILBERT & GAILLARD
2019 Montefalco Bianco DOC



Certified organic wine. Type: elegant white.

🍇 **Grape:** 100% Trebbiano Spoletino.

🌿 **Training system:** Double cordon spur, 15 years old vines.

≡ **Type of soil:** Clay loam. South facing aspect

✂️ **Harvest:** Hand-harvested in mid-October.

🍷 **Serving temperature:** 10-12°C (50-54 °F)

Drink now and you can keep 3-4 years

🍷 **Vinification:** The grapes are carefully crushed and pressed.

The fresh must is statically clarified at low temperatures and fermented at a controlled temperature of 20°C in steel tanks. Natural cold stabilization outside in steel tanks due to the cold winter winds from Sibillini mountains range.

Our Montefalco Bianco DOC shouts "Umbria", reminding you of the beautiful hills, the rich agricultural culture in this area, and the unique indigenous grapes like the Trebbiano Spoletino, which has been cultivated here for centuries.

Elegant white wine, bright and complex, layering fruit, minerality, and salinity. Long finish supported by the great acidity of the Trebbiano Spoletino. Pairing suggestions: great with Umbrian Panzanella.

Ciliegiolo

IGT Umbria

ORGANIC



Vegan and certified organic wine. Type: Young medium-bodied red.

🍇 **Grape:** 90% Ciliegiolo, 10% Sangiovese.

★ **Training system:** Cordon spur 15 years old vines.

≡ **Type of soil:** Silt loam. East facing aspect.

Fertilization: green manure.

✂️ **Harvest:** Hand-harvested during September.

🍷 **Serving temperature:** 16-18°C (60-65 °F)

Drink now and you can keep 5 years

🍷 **Vinification:** indigenous yeast, fermentation in steel, 15 days maceration on the skins. No using: isinglass, albumin, casein on vinification.

Ciliegiolo is an indigenous grape from Umbria, it is named after cherries because of the shape of the berries' grape. The poppies on the label are a reminder of our dedication to the protection of biodiversity, when you see bright

red, wild poppies in a field you can state that it is free of chemicals. It is dedicated to one of earliest poems where wine makes its appearance: Ulysses arrives in the island of Cyclops that is plenty of poppies. Try it with pizza.

Montefalco Rosso

DOC

ORGANIC



Certified organic wine. Type: Full-bodied red

🍇 **Grape:** 70% Sangiovese, 25% Sagrantino, 5% other red varieties.

★ **Training system:** Cordon spur, 15 and 30 years old vines.

≡ **Type of soil:** Clay. South facing aspect for Sangiovese and North-east facing aspect for Sagrantino

✂ **Harvest:** Hand-harvested from the end of September to the first week of October.

🕒 **Serving temperature:** 16-18°C (60-65 °F)

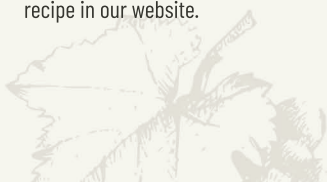
Drink now and you can keep 10 years

🍷 **Vinification:** 15 days fermentation, 15 days maceration, 6 months on light lees. Bâtonnage.

🕒 **Aging:** 12 months in French oak tonneaux.

Representing the strength of the land this is a wine you will fall in love with. This blend of Sangiovese, Sagrantino, and Cilieggiolo grapes is best described as a gastronomic delight! At its base we find the spirit of our winery, the first

producer of organic wines in the wine district of Montefalco. Our grandmothers used to pair it with Strangozzi Pasta with Ragù, you can learn it by watching the video recipe in our website.



Montefalco Rosso Riserva

DOC

Faccia Tosta

ORGANIC



Certified organic wine. Type: Full-bodied red.

- 🍇 **Grape:** 75% Sangiovese, 25% Sagrantino.
- ★ **Training system:** Cordon spur, 15 and 30 years old vines.
- ≡ **Type of soil:** Clay. South facing for Sangiovese and North-east facing for Sagrantino.
- ✂ **Harvest:** Hand-harvested from the end of September to the first week of October.
- 🍷 **Serving temperature:** 16-18°C (60-65 °F)
Drink now and you can keep 10 years
- 🍷 **Vinification:** 15 days fermentation, 30 days maceration, 6 months on light lees. Bâtonnage.
- 🕒 **Aging:** 14 months in French oak tonneaux.

Moretti family present a new wine: Montefalco Rosso Riserva DOC Faccia Tosta. If you are a "faccia Tosta" you will like it: infact it is a bold wine for bold people! Character and seduction! Sangiovese brings enveloping notes in the palate, Sagrantino

gives the dense and powerful backbone. This wine can be named Riserva after 30 months of aging, and we choose to put it for 14 months in oak barrels. While sipping it, listen to: "Zitti e Buoni" by Maneskin. Faccia Tosta is italian for Chutzpah, Cheeky, bold.

Montefalco Sagrantino

DOCG

ORGANIC



97 PUNTI DECANTER
2016 Montefalco Sagrantino DOCG

Certified organic wine. Type: Full-bodied red.

🍇 **Grape:** 100% Sagrantino.

✱ **Training system:** Cordon spur, 30 years old vines.

≡ **Type of soil:** Clay. North-East facing aspect.

✂ **Harvest:** Hand-harvested at the beginning of October.

🕒 **Serving temperature:** 18°C (65 °F)

Drink now and you can keep 25-30 years

🍷 **Vinification:** cultivated yeast selected by the University of Perugia, 15 days fermentation, 20 days maceration, 6 months on light lees, bâtonnage.

🕒 **Aging:** 12 months in French oak tonneaux.

This wine is a luminous hymn to the wonders born in the marriage between terroir and the vigneron's vision. In the palate acidity is the surprise, acidity is the logo of this winery, and it brings an elegant side to this big wild boy of the Italian enology. Juicy berries and black pepper in the long

finish. Even if you will open an aged one it will surprise with a graphite color, deep and impenetrable, typical of this indigenous grape. Our grandmothers used to pair it with roast lamb with lard, you can learn it by watching the video recipe in our website.

Montefalco Sagrantino Passito

DOCG

ORGANIC



Certified organic wine. Type: Full-bodied red.

🍇 **Grape:** 100% Sagrantino.

★ **Training system:** Cordon spur, 30 years old vines.

≡ **Type of soil:** Clay. North-East facing aspect.

✂️ **Harvest:** Hand-harvested at mid-October.

🕒 **Serving temperature:** 14-16°C (57-61 °F)

Drink now and you can keep 25-30 years

🍷 **Vinification:** The best bunches are laid over grates in a sheltered and naturally ventilated environment to permit drying until December. 25 days maceration. 100 kg of grape provides 30 liters of raisin wine. 6 months on light lees. Bâtonnage.

🕒 **Aging:** 12 months in French oak tonneaux.

Once, all Sagrantino wines were sweet, the symbol of hospitality for honored guests, a delight at the end of meals on special occasions, the joy of a moment. Today it is proposed as nectar that recalls cherry, petals of wilted flowers and ground

coffee. Velvety warm to the palate, it surrenders all its roughness to a velvety, exquisite, even rare drink. Our grandmothers used to pair it with tozzetti biscuits, you can learn it by watching the video recipe in our website.

Montefalco Sagrantino

DOCG

Vignalunga

ORGANIC



92 JAMES SUCKLING
2016 Montefalco Sagrantino Vignalunga DOCG

Certified organic wine. Type: Full-bodied red

🍇 **Grape:** 100% Sagrantino.

🌿 **Training system:** Cordon spur, 30 years old vines.

≡ **Type of soil:** Clay. North-East facing aspect.

✂️ **Harvest:** Hand-harvested in mid-October.

🌡️ **Serving temperature:** 18°C (65 °F)

Drink now and you can keep 25-30 years

🍷 **Vinification:** cultivated yeast selected by the University of Perugia, 15 days fermentation, 20 days maceration, 6 months on light lees. Bâtonnage.

🕒 **Aging:** 24 months in French oak tonneaux

Montefalco Sagrantino DOCG Vignalunga is the expression of a single vineyard named Vignalunga that means “long vineyard” in Italian. This vineyard has only Sagrantino grape variety and it is our best wine so we have chosen for this

cuvée a new fancy black and gold label. Our 2014 vintage received 94 points from Gilbert and Gaillard. Our 2016 vintage received 92 points from While sipping it, listen to: “Venti anni” by Maneskin.



CAMPAIGN FINANCED
ACCORDING TO (EU)
REGULATION NO. 1308/2013

Moretti

Winery and Frantoio

"My father and me have been producing organic wines and extra virgin olive oil since 1992. Our hands explore organic farming and the science of winemaking yeasts. Thirty years ago we started operating as an Organic Farm. Twenty years ago we began transitioning from a commercial yeasts to carefully selected yeasts. To do so we enlisted the University of Perugia to isolate the yeast from our own Sagrantino grapes. It was recently added to the regional register of agricultural genetic resources

at risk of genetic erosion. Ten years ago Giusy Moretti, Omero's daughter, took over the leadership of the company. Giusy tells us: I strongly believe in the value that labels have. They are the clothes we put on our bottles. They are our business cards. It is essential to create a label able of expressing our identity. Taking care of the smallest detail demonstrates attention to the customer. And so... yes, agriculture is a job for women!"

Organic farming since 1992

Contacts

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Youtube: [Giusy Moretti - San Sabino, 19 - 06030](https://www.youtube.com/channel/UCv3v3v3v3v3v3v3v3v3v3v3)

Giano dell'Umbria, Perugia, Italy



Organic Farming
since 1992

