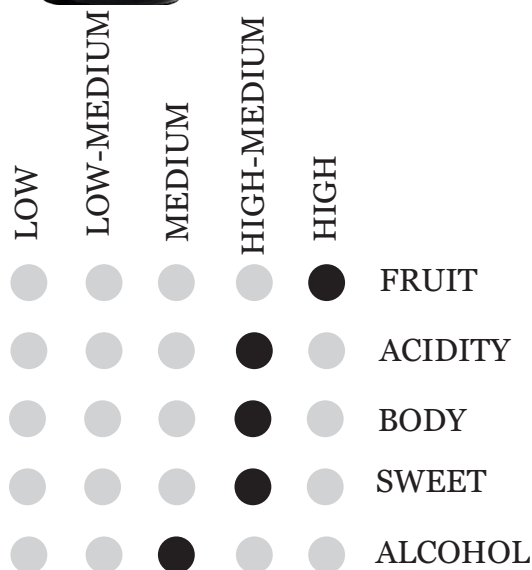


## GRECHETTO E MALVASIA IGT UMBRIA BIANCO



This fragrant wine unites the vibrant structure of 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, but also the name of the winemaker.

### **Certified organic wine. Vegan wine.**

All the farm has been organic certified since 1992. Type: Young and vibrant white.

### **Grapes: 85% Grechetto, 15% Malvasia.**

Training system: Cordon spur, 20 years old vines. Vine density: 6.000 vines per hectare. Yield per hectare: 60 hl/Ha (8 tons). Type of soil: Clay loam. South facing aspect. Fertilization: green manure. Harvesting: Hand-harvested during the first half of September. 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. Tasting notes: Bright gold color. White peach and mango. Notes of white flowers such as acacia and jasmine. Also hints of sage. Smooth and persistent. Pairing suggestions: Good as an aperitif and with hors d'oeuvres. Try it with sushi and raw fish. Our grandmothers used to pair it with herb pie, you can learn it by watching the video recipe. Serving temperature: 10-12°C (50-54 °F). Bottle size: 750 ml.

### **Awards: Finalist 3 bicchieri Gambero Rosso JULY 2011**

Drink now and you can keep 3-4 years