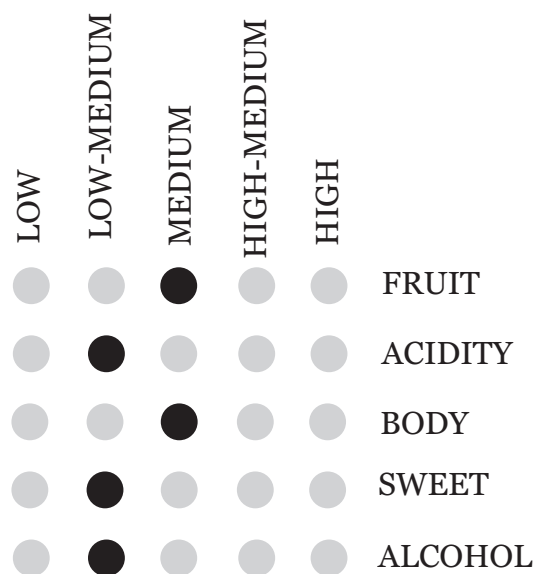


GRECHETTO IGT UMBRIA



If you want a taste of Umbria in a glass, you should consider this rich, sunny and fresh wine. This is a fabulous white wine for everyday drinking. Full of vitality it will do sparkles for the aperitif. Attractive nose of white fruits and lemon zest, the fruit on the palate reflect the nose, with typical almond notes as an aftertaste



Certified organic wine.

Certified organic wine. The farm has been organic certified since 1992.

Type: Young white.

Grape: 100% Grechetto.

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.

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

Tasting notes: Beautiful lemon color. White fruits and lemon zest, slightly vegetal with mineral hints. Fresh and well balanced with almond finish. Pairing suggestions: aperitif, you can also pair it with cheeses. Our grandmothers used to pair it with chickpeas with cod, you can learn it by watching the video recipe.

Serving temperature: 10-12°C (50-54 °F). Bottle size: 750 ml.

Awards: Vino Quotidiano, Slow Food October 2018

Drink now and you can keep 2-3 years