

Araminto

Grechetto Colli Martani DOC



DATA SHEET

First Vintage: 2007

Classification: Grechetto Colli Martani DOC

Variety: 100% Grechetto

Alcohol: 14% Vol.

Winemaking: Classic, soft pressing of the skin before the alcoholic fermentation with controlled temperature.

Ageing: Almost 8 months in stainless steel vats.

Colour: Strew yellow strong.

Aroma: Fine aroma with peach hints, pear and banana.

Flavour: Fresh, pleasant and harmonic with an almond final persistence.

Suggested pairings: Pairing with starters, medium aged cheese, white meat, sea and lake fishes.

Serving: 10° – 12°

Bottle size: 750 ml

Contains sulfites

VINEYARDS'S CHARACTERISTICS

Cultivation system: Guyot system. Planting system 2,80 Mt x 1 Mt and 3.600 grapes/hectare. Without the use of pesticides and chemical herbicides.

Elevation: Around + 348 on the sea level.

Soil: Superficial sedimentary coverage, clayey silty and silty sandy.

Climate: Remarkable temperature variations between daytime and night, land breeze thanks to the particular location of the vineyard just at the mountainside of Monti Martani (1.121 m s.l.m.).

Exposure: South-east direction.