



# Grechetto

## IGP UMBRIA GRECHETTO

*Pleasant, harmonious and fresh white from 100% GRECHETTO grapes from the Umbertide area in the province of Perugia. From the grapes of the homonymous variety, we obtain this white wine characterized by hints of white-fleshed fruit and significant citrus acidity. Perfect for long aperitifs and dinners with friends.*

**PRODUCTION AREA:**  
Umbertide

**GRAPE VARIETIES:**  
100% Grechetto

**SOIL:**  
clay-rich

**VINES GROWING:**  
spurred cordon

**HEIGHT A/S:**  
300/450 mt

**MICROCLIMATE:**  
Typical Appennine

**PRODUCTION PROCESS:**  
Low temperature alcoholic fermentation between 14 and 16°C for the duration of about 15 days in steel tanks.  
No malolactic fermentation.

**AGEING:**  
in steel tanks for about 3-4 months on fine lees. Then bottle aging for at least 4-5 months.

**ALCOHOL CONTENT:**  
13,5% vol.

**SERVING TEMPERATURE:**  
6-8°C

**DRINKABILITY AND FOOD PAIRINGS:**  
a white wine made from our Grechetto grapes, with a fresh white-fleshed fruit flavor and important citrus acidity.  
Medium-bodied wine. Good evolution in the bottle for up to 3-4 years.  
Suitable for aperitifs and light meals.

**AVAILABILITY:**  
also with screw cap.