



GORETTI  
dal 1930



Product Catalog





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## The past, the future and the present.

That of the Goretti Cellars is a history of wine producers that, started in the early 1900s, has been handed down from father to son with the succession of four generations, continuing to present itself in the wine scene with pride, sentiment, evolution and qualitative continuity.

The current objective is that of always: quality, research and experimentation of new techniques of cultivation and winemaking, but also diffusion of the culture and tradition of the territory of which the company is the main interpreter.

The Goretti family is today witness to a deep rootedness with the territory and an entrepreneurial choice that has its roots in time. A shared and consolidated business culture that allows the family to look at their past as a stimulus for continuous improvement.

# Secular Tradition

A story  
made of love

*Love for the Umbrian hills, love for quality, love for the "magic" that brings a bunch of grapes to turn into a liquid capable of challenging time.*

## The Estate

The Goretti estate stands on a hilly area near Perugia, where the alternation of sunrises and sunsets, such as to generate intense colors and evocative panoramas, together with the fertile Umbrian soil, give life to exclusive vineyards able to overcome the boundaries of the own territory earning an international success. In our farm the wine vocation of the place is sublimated, the entrepreneurial experience of our family and the enthusiasm in producing products of excellent quality. A passion, ours, that animates and inspires a meticulous care of details in harmony with the environment that surrounds us.

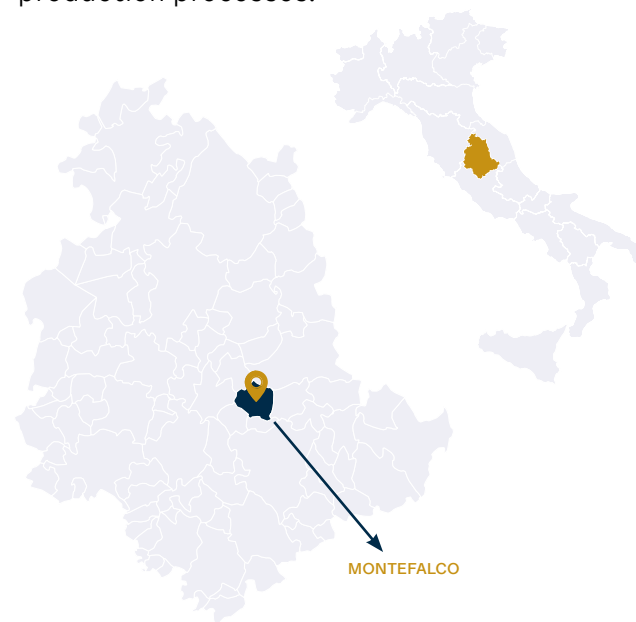






# Winery Montefalco D.O.C.G.

Specializing in the production of two important reds, the **Sagrantino di Montefalco DOCG** and the **Rosso di Montefalco DOC**, this modern and technological winery characterized by the brand “Le Mura Saracene” works in the belief that the quality of wines is never the result of improvisation but of a deep knowledge of land, climate and production processes.



## Wines produced:

- Rosso di Montefalco D.O.C.

- Sagrantino di Montefalco D.O.C.G.



*"From four generations  
we cultivate love for our lands"*



## The roots

Our pride, our face, the place where our heart resides. The good wine of the rest is not born in the cellar but in the rows of the vineyards.



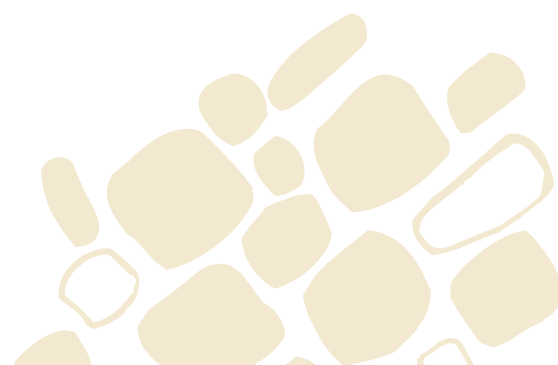
## Growth

Over the years our company has invested more and more in the direct management of the vineyards, with the aim of experimenting and refining the best grape growing techniques and therefore improving the raw material, an essential element for the production of high quality wines.



## The result

Today our winery is able to offer a line of high quality wines produced by our vineyards, the result of careful selection and care, which represent the best result of our work.





# MONTEFALCO ROSSO

D.O.C. Montefalco, Red wine

## PRODUCTION NOTES

GRAPE VARIETY	65% Sangiovese, 20% Merlot, 15% Sagrantino
VINIFICATION	–
HARVEST PERIOD	Between the end of September and the beginning of October, hand picked with a strict selection on a sorter table
FERMENTATION	Controlled alcoholic fermentation in stainless-steel tanks with a temperature of about 18-20°C for 14 days
REFINING	About 14 months in bottle
AGEING	13 months in barrique
ALCOHOL CONTENT	14% by volume
VINEYARDS	Pietrauta Area, Montefalco (Pg), 400m above sea level, counter espalier with spurred cordon. Age of the vine about 9-11 years, with 4000 vines per hectare
SOIL TYPE	Medium soil, limestone-clay mix, with a yield per hectare of 70 quintals
CONSERVATION PERIOD	More than 15 years, depending upon the vintage
BOTTLE SIZE	750ml

## ORGANOLEPTIC CHARACTERISTICS

COLOUR	Intense ruby red with violet hues
BOUQUET	Very intense and persistent. Touch of mature black-fruit, blackberry and black currant, spicy with flowers nuances
TASTE	Medium bodied, nice-notes, warm and austere, with a perfect harmony between the coffee and tobacco nuances. Slightly tannic

## HOW TO SERVE

WINE PAIRING	Pasta dishes with spicy tomato sauce, roast and grilled meats, excellent with chicken, beef, lamb, poultry and mature cheeses
SERVING TEMPERATURE	About 18°-20°C



Montefalco DOC

# MONTEFALCO SAGRANTINO

D.O.C.G. Montefalco, Red wine

## PRODUCTION NOTES

GRAPE VARIETY	100% Sagrantino
VINIFICATION	–
HARVEST PERIOD	Hand-picked into boxes within the first 15 days of August, followed by careful selection of clusters
FERMENTATION	On the skins
REFINING	Minimum of 12 months in the bottle
AGEING	From 12 to 18 months in barrels
ALCOHOL CONTENT	15% by volume
VINEYARDS	Pietrauta Area, Montefalco (Pg), 400m above sea level, spurred cordon. Age of the vine about 8 years, with 4000 vines per hectare
SOIL TYPE	Medium soil, limestone-clay and gravel mix, with a yield per hectare of 50 quintals
CONSERVATION PERIOD	more than 15 years, depending upon the vintage
BOTTLE SIZE	750 ml, 1,5 l

## ORGANOLEPTIC CHARACTERISTICS

COLOUR	Dark ruby red with intense purplish highlights
BOUQUET	Complex, spicy, very rich and well-balanced, with a fruity aroma of blackberry, raspberry and prune
TASTE	Firmly-structured, bursting with decisive tannins but at the same time, elegant

## HOW TO SERVE

SERVING TEMPERATURE	About 18°C
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Open some hours before serving



Montefalco DOCG

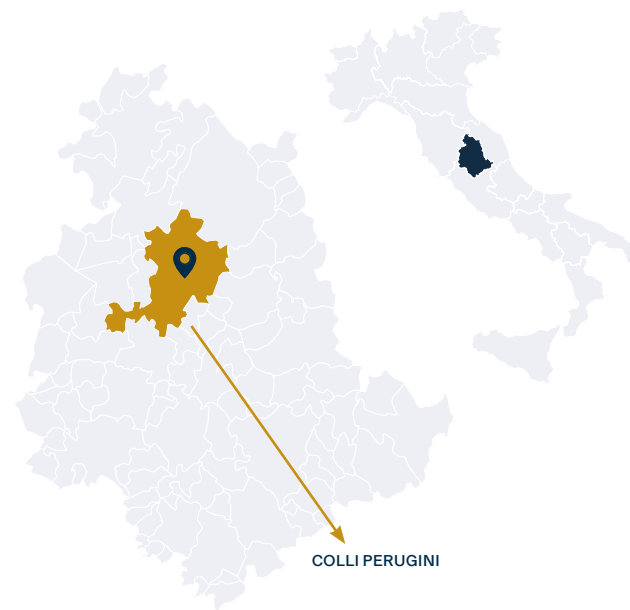




# Winery D.O.C. Colli Perugini

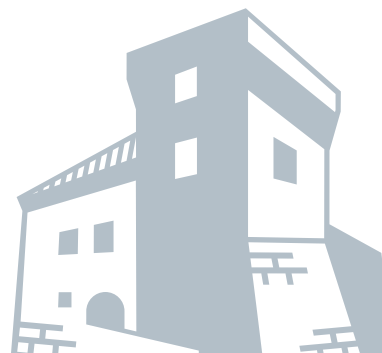
The quality of the wine passes through the identity of each individual winery that makes the **territorial rooting** a real trademark.

Concentrating in the harmony of flavors the attachment to one's roots and knowing how to transfer it to the finished product is a **real art** and represents the peculiar style of our cellars.



## Wines produced:

- L' Arringatore
- Il Moggio
- Grechetto
- Pinot Grigio
- Chardonnay
- Fontanella Rosso
- Fontanella Rosé
- Fontanella Bianco
- La Torre
- Il Trebbio
- Divinitus
- Sanctus



*"Goretti wineries have always been at the forefront of environmental protection"*

## Sustainability

Every business choice is inspired by obtaining the best quality of the grapes without undergoing excessive stress neither the vine plant nor the soil. The cellars have always paid attention to the environmental impact that the winemaking production of companies can have, knowing that to make the difference of the products is the protection of their territories from which the vines are born and grow.

Environmental sustainability is therefore intended for Goretti wineries as the best way to transfer to a new generation a company and a territory that is not impoverished and excessively exploited but still rich in natural and human resources.

On 9th July 2013 the Goretti wineries

received the Cifo award "excellent footprints: sustainable agronomic techniques for a valuable viticulture", dedicated to good environmental practices in the vineyard and at the cellar.

Goretti productions can be defined as "Lutte Resonee", as we follow the integrated production regulations of the Umbria Region and therefore we use less aggressive products and in general less chemicals than a conventional producer.

As evidence of the continuous search for innovation in respect of the environment, the cellars continue to invest in renewable energy through a photovoltaic system and operating in the local market with 100% electric means.



# L'ARRINGATORE

D.O.C. Colli Perugini

DOC Colli Perugini

## PRODUCTION NOTES

GRAPE VARIETY	60% Sangiovese , 30% Merlot and 10% Ciliegiole
VINIFICATION	–
HARVEST PERIOD	In the end of August and the first fifteen days of September, hand picked
FERMENTATION	Controlled alcoholic fermentation and maceration
REFINING	About 12/14 years in bottle
MATURATION	About 14/16 months in barrique
ALCOHOL CONTENT	14%, 14,5% by volume
VINEYARDS	Trebbio Area, 300m above sea level, counter espalier with spurred cordon. West-east exposure, age of the vines about 15 years, with 4000 vines per hectare
SOIL TYPE	Medium soil, limestone-clay mix, with a yield per hectare of 80 quintals
AGEING POTENTIAL	10 or more years depending on the vintage
BOTTLE SIZE	750 ml, 1,5 l, 3 l

## ORGANOLEPTIC CHARACTERISTICS

COLOUR	Intense ruby red with violet hues
BOUQUET	Complex and very intense, with notes of mature, exotic fruit and honey
TASTE	Aromatic, elegant with fine notes, long and lingering

## NOTE DI SERVIZIO

WINE PAIRING	Roast and grilled meats, excellent with mature cheeses and pasta dishes with tomato sauce
SERVING TEMPERATURE	14-16°C



## L'Arringatore

*“L' Arringatore” is an Etruscan statue that takes its name from the gesture of the protagonist: seems to raise his arm to call attention before speaking to a group of people and then perform a speech*

The bronze statue with a natural pose and majestic, from the lively expression of the said face of L'Arringatore, 1.80 m tall, for the attitude of the character it depicts, was found in the country side of Pila in August 1566. The story of this lucky find is reported, in great detail, by Raniero Franchi, in some manuscript news inserted in the IV volume of the Memoirs of Francesco Macinara, entitled Notices in Perugia.

The said statue was found by a farmer from Pila, according to Costanzo da Pila, in August 1566, while he worked the land...; The statue, dated between the end of the 2nd and the beginning of the 1st century BC, it was made with the technique of lost wax casting hollow, joining together seven distinct parts.

The inscription is made in Etruscan characters of the II century BC and reads: “To Aulus Metellus, the assembly erected this statue, thanks to the payment of public grant”. Scholars deciphering the inscription engraved on toga they determined that the statue had been commissioned by the local community. Statue dedicated to an important person Etruscan named Aulus Metellus.

The function of statue was therefore celebratory. Currently the statue is kept in the eleventh room of the Etruscan Museum of Florence.

Strengthened by this tradition and the rediscovery of Etruscan viticulture the Cantina Goretto has obtained from Sangiovese, Merlot and Ciliegiole grapes, cultivate in the area of Pila, a wine to which it has I wanted to dare the name of this well-known character.



# IL MOGGIO

I.G.T Umbria, Grechetto

DOC Colli Perugini

## PRODUCTION NOTES

GRAPE VARIETY	100% grechetto grapes, local variety
VINIFICATION	–
HARVEST PERIOD	Late harvest, at the beginning of October, manual, in small boxes
FERMENTATION	Alcoholic fermentation in French barriques
REFINING	About 6/8 months in bottle
MATURATION	About 2/3 months in barrique
ALCOHOL CONTENT	13,5% by volume
VINEYARDS	Trebbio area 300m above sea level, counter espalier with spurred cordon. West-east exposure, age of the vines about 8 years, with 4000 vines per hectare
SOIL TYPE	Medium soil, limestone-clay mix, with a yield per hectare of 70 quintals
CONSERVATION PERIOD	3/4 years
BOTTLE SIZE	750 ml

## ORGANOLEPTIC CHARACTERISTICS

COLOUR	Straw-yellow with greenish hues and golden highlights
BOUQUET	Complex and very intense, with notes, with a long finish
TASTE	Aromatic, elegant and fine notes, with a long finish

## HOW TO SERVE

WINE PAIRING	Excellent with mature or semi-mature cheeses, served with jam or honey, with raw or cooked seasoned fish, white meats and pasta dishes
SERVING TEMPERATURE	12-13°C

Curiosity

### THERMAL SENSIBLE LABEL

It changes the color of the forms from white, to pink, to red according to the temperature of the wine service



# GRECHETTO

D.O.C. Colli Perugini

DOC Colli Perugini

## PRODUCTION NOTES

GRAPE VARIETY	100% grechetto grapes, indigenous Umbrian variety
VINIFICATION	–
HARVEST PERIOD	At the beginning of September, hand picked
FERMENTATION	Controlled alcoholic fermentation in stainless steel with a controlled temperature
REFINING	About 1/2 months in bottle
ALCOHOL CONTENT	13% by volume
VINEYARDS	Trebbio area, 330m above sea level, counter espalier with spurred cordon. West-east exposure, age of the vines about 8 years, with 4000 vines per hectare
SOIL TYPE	Medium soil, limestone-clay mix, with a yield per hectare of 75 quintals
CONSERVATION PERIOD	2/3 years
BOTTLE SIZE	750 ml

## ORGANOLEPTIC CHARACTERISTICS

COLOUR	Light straw-yellow with faint greenish reflexions
BOUQUET	Deep and elegant with fruit notes, in particular, on the nose, are notes of pineapple, banana, yellow peach, scotch broom flowers and almonds
TASTE	Fresh and full flavoured. Well-balanced with lingering personality

## HOW TO SERVE

WINE PAIRING	As an aperitif, excellent with many dishes, fish and white meat
SERVING TEMPERATURE	8-10°C

Curiosity

### THERMAL SENSIBLE LABEL

It changes the color of the forms from white, to pink, to red according to the temperature of the wine service





# PINOT GRIGIO

I.G.P.

DOC Colli Perugini

## PRODUCTION NOTES

GRAPE VARIETY	100% Pinot Grigio
VINIFICATION	–
HARVEST PERIOD	At the beginning of September, hand picked
FERMENTATION	Controlled alcoholic fermentation in stainless steel with a controlled temperature
REFINING	About 1 month in bottle
MATURATION	About 14/16 months
ALCOHOL CONTENT	12% - 12,5% by volume
VINEYARDS	Trebbio area, 330m above sea level, counter espalier with spurred cordon. West-east exposure, age of the vines about 8 years, with 4000 vines per hectare
SOIL TYPE	Medium soil, limestone-clay mix, with a yield per hectare of 80 quintals
CONSERVATION PERIOD	2/3 years
BOTTLE SIZE	750 ml

## ORGANOLEPTIC CHARACTERISTICS

COLOUR	Light straw-yellow with faint greenish reflexions
BOUQUET	Deep and elegant; on the nose, has notes of pineapple, banana, yellow peach and pear; light aroma of fresh white flowers
TASTE	Fresh and fruity

## HOW TO SERVE

WINE PAIRING	Excellent with white meats, shellfish and potatoes
SERVING TEMPERATURE	8-10°C

Curiosity

### THERMAL SENSIBLE LABEL

It changes the color of the forms from white, to pink, to red according to the temperature of the wine service



# CHARDONNAY

D.O.C Colli Perugini

DOC Colli Perugini

## PRODUCTION NOTES

GRAPE VARIETY	100% chardonnay grapes
VINIFICATION	–
HARVEST PERIOD	At the end of August, hand picked
FERMENTATION	Controlled alcoholic fermentation in stainless steel with a controlled temperature
REFINING	About 1/2 months in bottle
ALCOHOL CONTENT	13%- 13,5%
VINEYARDS	Fontanella area, 330m above sea level, counter espalier with spurred cordon. West-east exposure, age of the vines about 15 years, with 3500 vines per hectare
SOIL TYPE	Medium soil, limestone-clay mix with a yield per hectare of 70 quintals
CONSERVATION PERIOD	2/3 years
BOTTLE SIZE	750 ml

## ORGANOLEPTIC CHARACTERISTICS

COLOUR	Light straw-yellow with faint green highlights
BOUQUET	A fresh and fruity nose, with an ample and balanced taste
TASTE	Elegant, fine notes and a long finish

## HOW TO SERVE

WINE PAIRING	Suggested as appetizer or to accompany all kinds of seafood
SERVING TEMPERATURE	8-10°C

Curiosity

### THERMAL SENSIBLE LABEL

It changes the color of the forms from white, to pink, to red according to the temperature of the wine service





# LA TORRE

I.G.T. Umbria, Red wine

DOC Colli Perugini

## PRODUCTION NOTES

GRAPE VARIETY	90% Sangiovese 10% Sagrantino
VINIFICATION	–
HARVEST PERIOD	Manual harvesting of the grapes in boxes at the beginning of October.
FERMENTATION	Controlled alcoholic fermentation in stainless steel with a controlled temperature
ALCOHOL CONTENT	14% by volume
VINEYARDS	Trebbio area, 320m above sea level, spurred cordon. Sud exposure, age of the vines about 4 years, with 5000 vines per hectare
SOIL TYPE	Medium soil, limestone-clay mix with a yield per hectare of 75 quintals
MATURATION AND AGING	5 months in 50 hl cement containers on the fine lees carrying out various racking to eliminate the coarse lees. Aging about 2/3 months in the bottle
VINIFICATION AND FERMENTATION	The temperature is brought up around 22°C for the first 3 days of fermentation. For the next ones 7/8 days at 28°C, pumping over once a day to keep them fresh the pomace. The flower is separated from the husks. In a concrete container we keep the wine at a temperature not below of 22° to carry out the malolactic fermentation
BOTTLE SIZE	750 ml

## ORGANOLEPTIC CHARACTERISTICS

COLOUR	Intense ruby red wine with violet reflections.
BOUQUET	On the nose hints of berries, delicate aromas of currants and blackberries, with a slight hint of spice
TASTE	Red wine with good structure, remarkable concentration and good sapidity, it reveals itself immediately. Great expression of the territory

## HOW TO SERVE

WINE PAIRING	Ideal with first courses, white meats tartare.
SERVING TEMPERATURE	8-10°C



# IL TREBBIO

I.G.T. Umbria, White wine

DOC Colli Perugini

## PRODUCTION NOTES

GRAPE VARIETY	100% Trebbiano Spoletino
VINIFICATION	–
HARVEST PERIOD	Grapes manual harvested in boxes at the beginning of October
FERMENTATION	Controlled alcoholic fermentation in stainless steel with a controlled temperature
ALCOHOL CONTENT	13,5% by volume
VINEYARDS	Fontanella area, 320m above sea level, spurred cordon. North-west exposure, age of the vines about 4 years, with 5000 vines per hectare
SOIL TYPE	Medium soil, limestone-clay mix with a yield per hectare of 65 quintals
REFINING	5 months in steel on the fine lees with reassembly by means of a stirrer (the pump is not used to avoid ventilation and possible oxidation)
VINIFICATION AND FERMENTATION	The temperature is brought to around 10°C (Cryo-maceration) for about 12h on the skins. Without pressing, the free-run must was extracted and subsequently decanted statically, than it is bring at about 5°C and it is carried out for 4 days, than it is decanted. Fermentation takes place at 15°C for about 10 - 15 days.
BOTTLE SIZE	750 ml

## ORGANOLEPTIC CHARACTERISTICS

COLOUR	Straw yellow with green and golden hues
BOUQUET	On the nose the presence of white fruits and citrus fruits it is enriched by refined mineral note. Fresh, deep and with marked typical complexity of the vine
TASTE	White wine with aromas of aromatic herbs and with notes citrus retro-olfactory, with a marked freshness and sapidity. Balanced, long-lived and elegant

## HOW TO SERVE

WINE PAIRING	Appetizers, first courses and fish or white meats
SERVING TEMPERATURE	10-11°C





# FONTANELLA BIANCO

I.G.T. Umbria

## PRODUCTION NOTES

GRAPE VARIETY	50% Trebbiano Toscano, 50% Grechetto grapes
VINIFICATION	–
HARVEST PERIOD	At the beginning of September, hand picked
FERMENTATION	Controlled alcoholic fermentation in stainless steel with controlled temperature
REFINING	About 1 month in bottle
ALCOHOL CONTENT	12,5% - 13% by volume depending from the vintage
VINEYARDS	Fontanella area, 330m above sea level, counter espalier with spurred cordon. West-east exposure, age of the vines about 8/15 years, with 4000 vines per hectare
SOIL TYPE	Medium soil, limestone-clay mix with a yield per hectare of 75 tonnes
CONSERVATION PERIOD	2/3 years
BOTTLE SIZE	750 ml

## ORGANOLEPTIC CHARACTERISTICS

COLOUR	Light straw-yellow with faint green highlights
BOUQUET	Floral and fruity aroma; flavours of banana, pineapple, peach and hawthorn
TASTE	Fresh and long-finish; pleasant aftertaste

## HOW TO SERVE

WINE PAIRING	Soups, pasta dishes or sea-food
SERVING TEMPERATURE	8-10°C



DOC Colli Perugini

# FONTANELLA ROSATO

I.G.T. Umbria

## PRODUCTION NOTES

GRAPE VARIETY	50% Sangiovese, 50% Merlot grapes
VINIFICATION	White vinification
HARVEST PERIOD	At the beginning of September, hand picked
FERMENTATION	Controlled alcoholic fermentation in stainless steel tanks with a controlled temperature
REFINING	About 1 months in bottle
ALCOHOL CONTENT	12,5% - 13% by volume depending from the vintage
VINEYARDS	Fontanella area, 330m above sea level, counter espalier with spurred cordon. West-east exposure, age of the vines about 8/15 years, with 4000 vines per hectare
SOIL TYPE	Medium soil, limestone-clay mix with a yield per hectare of 75 quintals
CONSERVATION PERIOD	2/3 years
BOTTLE SIZE	750 ml

## ORGANOLEPTIC CHARACTERISTICS

COLOUR	Bright and brilliant rosé with purplish hues
BOUQUET	At the beginning fruit notes, in particular notes of Merlot grapes
TASTE	Aromatic, elegant, structured and persistent

## HOW TO SERVE

WINE PAIRING	As an aperitif, excellent with eggs, meat and fish
SERVING TEMPERATURE	8-10°C



DOC Colli Perugini



# FONTANELLA ROSSO

I.G.T. Umbria

## PRODUCTION NOTES

GRAPE VARIETY	85% Sangiovese, 15% Merlot
VINIFICATION	–
FERMENTATION	Controlled alcoholic fermentation in stainless steel with controlled temperature
REFINING	3/5 months in bottle
ALCOHOL CONTENT	12,5% – 13% by volume depending from the vintage
VINEYARDS	Trebbio area, 300m above sea level, spurred cordon. West-east exposure, age of the vines about 8/15 years, with 4000 vines per hectare
SOIL TYPE	Medium soil, limestone-clay mix with a yield per hectare of 75 quintals
BOTTLE SIZE	750 ml

## ORGANOLEPTIC CHARACTERISTICS

COLOUR	Bright and brilliant red colour with purplish hues
BOUQUET	Delicate and fruity
TASTE	Tasty and fresh in the mouth, smooth with right balance of tannins, harmonic and dry

## HOW TO SERVE

SERVING TEMPERATURE	14°C
WINE PAIRING	Best served with fresh cheeses, ham and salami and all kinds of pasta with ragout sauce

DOC Colli Perugini



# DIVINITUS

Chardonnay I.G.T Umbria

## PRODUCTION NOTES

<b>SEMI SPARKLING WHITE WINE</b>	
GRAPE VARIETY	100% Chardonnay grapes
VINIFICATION	–
HARVEST PERIOD	September, hand picked
FERMENTATION	Controlled alcoholic fermentation in stainless steel with a controlled temperature
CHARMAT PROCESS	In autoclave
REFINING	1 month in bottle
ALCOHOL CONTENT	11% by volume
VINEYARDS	300m above sea level, counter espalier with spurred cordon. West-east exposure
SOIL TYPE	Medium soil, limestone-clay mix with a yield per hectare of 95 quintals
CONSERVATION PERIOD	2/3 years
BOTTLE SIZE	750 ml

## ORGANOLEPTIC CHARACTERISTICS

COLOUR	Light straw yellow, very elegant and persistent
BOUQUET	Floral, fruity and fine nose
TASTE	Good personality; well-balanced and elegant

## HOW TO SERVE

SERVING TEMPERATURE	8-10°C
WINE PAIRING	Pasta dishes and all types of seafood

DOC Colli Perugini





# ALCHÉMIA

Brut Nature

Bubbles

## PRODUCTION NOTES

GRAPE VARIETY	Grechetto 100%
VINIFICATION	–
HARVEST PERIOD	Manual harvesting of the grapes
FERMENTATION	Controlled alcoholic fermentation in stainless steel with controlled temperature
MATURATION AND REFINING	In stainless steel, 6 months in bottle with second spring fermentation without disgorgement
METHOD	Soft pressing of the grapes In order to preserve the indigenous yeasts present on the skins, natural static cold clarification, fermentation with a controlled temperature of 16°C.
ALCOHOL CONTENT	11% by volume
VINEYARDS	330m above sea level, spurred cordon, with 3500 vines per hectare
SOIL TYPE	Medium soil, limestone-clay mix with a yield per hectare of 60 quintals
BOTTLE SIZE	750 ml

## ORGANOLEPTIC CHARACTERISTICS

COLOUR	Wine with a pale straw yellow hue
TASTE	The wine has straw yellow tones, the nose has hints of white fruits and yeast. It is fresh, deep and creamy with a fine and persistent perlage

## HOW TO SERVE

SERVING TEMPERATURE	8-11°C
WINE PAIRING	Ideal combination with appetizer, first courses and preparation based on fish and white meats





# LADIES

Sweet Sparkling wine

Bubbles

## PRODUCTION NOTES

GRAPE VARIETY	Malvasia and Moscato
HARVEST PERIOD	At the end of August, beginning September
METHOD	Charmat process
ALCOHOL CONTENT	8,5% by volume
VINEYARDS	330m above sea level., counter espalier with spurred cordon. 3500 vines per hectare
SOIL TYPE	Medium soil, limestone-clay mix
PRODUCTION	75 quintals
BOTTLE SIZE	750 ml

## DESCRIPTION

Sweet sparkling wine produced by the selection of the best grapes of Malvasia and Moscato. Born to celebrate important moments, dedicated to Mrs. Marcella, president of the Goretto winery.

Contemporary Italian sparkling wine, persistent and long finish. Floral taste and characterized by fruity aromas, slightly sweet. The suggested pairing is with sweet pastries and fruits. Used for all occasions of each toast... Salute!

## HOW TO SERVE

SERVING TEMPERATURE	6-8°C
WINE PAIRING	Ideally combined with pastry and fruit



# GENTLEMAN

Extra Dry Sparkling wine

Bubbles

## PRODUCTION NOTES

GRAPE VARIETY	Chardonnay e Glera
HARVEST PERIOD	At the end of August
METHOD	Charmat process
ALCOHOL CONTENT	8,5% by volume
VINEYARDS	330m above sea level., counter espalier with spurred cordon. 3500 vines per hectare
SOIL TYPE	Medium soil, limestone-clay mix
PRODUCTION	75 quintals
BOTTLE SIZE	750 ml

## DESCRIPTION

Dry sparkling wine produced by the selection of the best grapes of Chardonnay and Glera. Born to celebrate important moments, dedicated by the Goretto family to Mr. Gisberto Goretto, one of the founders of the Cantina Goretto.

Italian sparkling wine with fresh aromas and good intensity, mineral, vibrant and easy to drink.

## HOW TO SERVE

SERVING TEMPERATURE	6-8°C
WINE PAIRING	Excellent as an aperitif, with dishes and made with cheese, fish and rice. Especially used for toasts and for aperitif





# SANCTUM

Liquor Wine

DOC Colli Perugini

## PRODUCTION NOTES

GRAPE VARIETY	100% uve grechetto grapes
VINIFICATION	–
HARVEST PERIOD	Late harvest, manual, in box
PROCESS	The must obtained from the pressed grapes is alcoholized at 17% vol. to prevent it from refermenting, after 1 year in oak barrels (over 10q), it is extracted and processed, it is bottled as a sweet wine. In some years, the alcohol ("acquavite di vino" as wine brandy) is not even added further in order to increase the alcohol content since it already reaches 16/17 % vol. The indication of the vintage is not requested, this is why it is called NV (not vintage).
REFINING	About 10 months in bottle
ALCOHOL CONTENT	16% by volume
VINEYARDS	Fontanella area, 330m above sea level, counter espalier with spurred cordon. West-east exposure, age of the vines about 20 years, with 3500 vines per hectare
SOIL TYPE	Medium soil, limestone-clay mix with a yield per hectare of 90 quintals
CONSERVATION PERIOD	8/10 years
BOTTLE SIZE	750 ml

## ORGANOLEPTIC CHARACTERISTICS

COLOUR	Amber with golden reflexes
BOUQUET	Full aroma, intense and long finishing. Notes of apricot, ripe fruit cream, fruit and honey.
TASTE	Sweet, full bodied and light, long finishing, good sugary residual.

## HOW TO SERVE

SERVING TEMPERATURE	6-8°C
WINE PAIRING	Serve slightly cool, ideal with pastry and dry biscuits like Umbrian tozzetti (a local cookie)





# GRAPPA DELL'ARRINGATORE

Distillates

## PRODUCTION NOTES

VINACCE	60% Sangiovese, 30% Merlot e 10% Ciliegiole
ALCOHOL CONTENT	40% Vol
AGEING	18 months in Slavonia oak barrels
BOTTLE SIZE	700 ml

## DESCRIPTION

This grappa is obtained from the distillation of the marc of red grapes and it is aged for 18 months in Slavonia oak barrels. The colour is amber yellow and the flavour is fruity, with notes of vanilla, spices and good tasted oak.

## ORGANOLEPTIC CHARACTERISTICS

COLOUR	Amber yellow
BOUQUET	The flavour is fruity, with notes of vanilla, spices and good tasted oak
TASTE	Full taste and velvety

This harmonic grappa should be served at the end of the meal



# GRAPPA DI GRECHETTO

Distillates

## PRODUCTION NOTES

VINACCE	Pomace of Grechetto
ALCOHOL CONTENT	40% by volume
DISTILLATION	In discontinuous steam alembic
BOTTLE SIZE	700 ml

## DESCRIPTION

Clear, transparent, colorless. Elegant, smooth, round and fragrant. Balanced in flavor and fragrance, with a good match nose-palate. Happily paired dry pastry or dark chocolate

## ORGANOLEPTIC CHARACTERISTICS

VISUAL SENSATIONS	Clear, transparent, colorless
AROMATIC SENSATIONS	Elegant, pronounced, harmonious, net
OLFACTORY SENSATION	Large and persistent, elegantly expresses its fresh aroma
FEELINGS OR TASTE, TASTE-SMELL	Round, fine, fragrant, large, full-bodied, velvety and balanced. Rightly persistent. It is a classic end of a good meal in Italy, after coffee or to lace it.





# GRAPPA DI SAGRANTINO

Distillates

## PRODUCTION NOTES

<b>VINACCE</b>	Pomace of Sagrantino
<b>ALCOHOL CONTENT</b>	40% by volume
<b>DISTILLATION</b>	In discontinuous steam alembic
<b>BOTTLE SIZE</b>	700 ml

## DESCRIPTION

A young grappa, crystal and clear in colour, with a persistent and enveloping but delicate aroma. The taste is full, elegant, pronounced, harmonious. Balanced in flavor and fragrance, with a good match nose-palate. Happily accompanying almond paste, brown and toasted almonds, perfect with chocolate.

On the label, like the Goretti Sagrantino, has the symbol of our winery

## ORGANOLEPTIC CHARACTERISTICS

<b>COLOUR</b>	Crystal and clear
<b>AROMA</b>	Persistent and enveloping aroma
<b>TASTE</b>	Full, elegant, pronounced, harmonious. Balanced in flavor and fragrance, with a good match nose-palate

## HOW TO SERVE

<b>SERVICE TEMPERATURE</b>	12°C in a specific grappa glass
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It is a classic end of a good meal in Italy, after coffee or to lace it



# BRANDY DELLA TORRE

Distillates

## ORGANOLEPTIC CHARACTERISTICS

<b>VISUAL SENSATIONS</b>	Golden-amber tending towards mahogany; from mid-way through the ageing process, the colour darkens
<b>OLFACTORY SENSATIONS</b>	Elegant, pronounced, harmonious but above all ethereal; the retronasal finish is full and persistent, elegantly expressing its aromatic characteristics
<b>RETRO-OLFACTORY SENSATIONS</b>	Rounded, fragrant, full-bodied, smooth and well-balanced. Perfect persistence
<b>ALCOHOL CONTENT</b>	40% by volume
<b>BOTTLE SIZE</b>	700 ml
<b>AGEING</b>	In oak barrels for 20 years

## DESCRIPTION

Aged in oak barrels which softens the taste and adds its particular aromas: if it is then refined in oak kegs, the colour is rendered more golden rather than brown. The difference between brandy and other distilled wines is to be found in the primary material, the wine, which subject to distillation becomes more precious in respect to other distilled varieties







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