



Sanctus

Vino dolce liquoroso

dessert wine

CLASSIFICATION: Liquor wine

GRAPE VARIETY: 100% Grechetto grapes, local variety

CATEGORY: dessert wine

PRODUCTION AREA

VINEYARDS: Fontanella Area, Perugia

CULTIVATION SYSTEM: counter espalier with spurred cordon

ASPECT: west-east

AVERAGE AGE OF THE VINES: about 15/20 years

VINE DENSITY: 3500 vines per hectare

SOIL TYPE: medium soil, limestone-clay mix

YIELD PER HECTARE: 80 quintals

ALTITUDE: 330 metres above sea level

VINIFICATION PROCESS: in white

HARVEST PERIOD: late harvest, manual, in box

WITHERING: on the vines or in specific trellis

REFINING: about 10 months in bottle

ALCOHOL CONTENT: 16% by volume

BOTTLE SIZE: 750 ml

ORGANOLEPTICS 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 WITH: serve slightly cool; ideal with pastry

and dry biscuits like Umbrian tozzetti (a local cookie)

SERVING TEMPERATURE: 6°-8 °C

Bottle size



750 ml



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