



Grechetto

D.O.C. Colli Perugini

CATEGORY: white wine

CLASSIFICATION: Denomination of Controlled Origin (DOC)

GRAPE VARIETY: 100% Grechetto grapes, indigenous Umbrian variety

PRODUCTION AREA

VINEYARDS: Trebbio Area, Perugia

CULTIVATION SYSTEM: counter espalier with spurred cordon

EXPOSURE: west-east

AVERAGE AGE OF THE VINES: about 8 years

VINE DENSITY: 4,000 vines per hectare

SOIL TYPE: medium soil, limestone-clay mix

YIELD PER HECTARE: 75 quintals

ALTITUDE: 330 meters above sea level

HARVEST PERIOD: at the beginning of September, hand picked

VINIFICATION PROCESS

FERMENTATION: controlled alcoholic fermentation in stainless steel with a controlled temperature

REFINING: about 1/2 months in bottle

ALCOHOL CONTENT: 13% by volume

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

SERVE WITH: as an aperitif, excellent with many dishes, fish and white meat.

SERVING TEMPERATURE: 8°-10°C



Bottle size

 750 ml

"THERMAL SENSIBLE" LABEL

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