

Il Moggio

I.G.T. Umbria Grechetto

CATEGORY: white wine

CLASSIFICATION: Typical Geographic Indication (I.G.T.)

GRAPE VARIETY: 100% Grechetto grapes, local variety

PRODUCTION AREA

VINEYARDS: Trebbio and Fontanella Area

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: 70 quintals

ALTITUDE: 300 meters above sea level

HARVEST PERIOD: late harvest, at the beginning of October,
manual, in small boxes

VINIFICATION PROCESS

FERMENTATION: alcoholic fermentation in French barriques

REFINING: about 6/8 months in bottle

ALCOHOL CONTENT: 13,5% by volume

ORGANOLEPTIC CHARACTERISTICS

COLOUR: straw-yellow with greenish hues and golden highlights

BOUQUET: complex and very intense, with notes of honey and
mature, exotic fruit

TASTE: aromatic, elegant and fine notes, with a long finish


HOW TO SERVE

SERVE WITH: 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



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.