



MONTEFALCO GRECHETTO

DOC



organic wine



Grechetto is the main autochthonous white varietal of Umbria. When blended it is widespread in the Orvieto area, while pure in the Colli Martani whose territory is part of Montefalco.

GRAPE VARIETAL

100% Grechetto.

HARVEST

The grapes are handpicked in the third week of September.

VINIFICATION

Soft pressing, cold static clarification; fermentation in stainless steel tanks.

AGEING

In stainless steel tanks, on yeasts; then in the bottle.

TASTING NOTES

Straw yellow in colour. Opens with elegance to the nose: fresh, fruity and floral with notes of citrus, peach, almond and hawthorn blossom. Taste has good structure and is pleasantly fresh.

ACCOMPANIES

Seafood appetisers, salami, fresh cheeses and first courses. Excellent with pulse and cereal soups, savoury pies and fish based dishes.

SERVING TEMPERATURE

12°C (53.6°F)

SIZE

375 mL, 750 mL bottles.