

# COLLEOZIO



## UMBRIA (IGT)

Typical Geographical Indication  
GRECHETTO

## VITICULTURE

Organic certified "Suolo e Salute"



## PRODUCTION AREA

Loc. Colle Ozio Italy

## VINEYARDS' AVERAGE ALTITUDE

mt 290 on sea level

## VARIETY

50% Grechetto of Orvieto, 50% Grechetto of Todi.

Vines age 5-10 years on average



## YIELD PER PLANT

600-800 gr per plant

## FARMING SYSTEM

Guyot



## TYPE OF SOIL

Clay, limestone, medium dough

## AGING

In stainless steel barrel at controlled temperature.

6 months on its own fine deposits, 3-5 months in bottle



## ANNUAL AVERAGE PRODUCTION

10,000/13,000 bottles

## PACKAGING

6x75 cl cardboard



## COMBINATION AND SERVICE TEMPERATURE

This Grechetto goes well with elaborate fish, shellfish and seafood dishes.

Serve at the temperature of 12°/14° C



LEONARDO BUSSOLETTI  
VIGNAIOLO A NARNI