05035 GRECHETTO UMBRIAIGT





UMBRIA

Typical Geographical Indication (IGT)
Umbria Grechetto

VITICULTURE

Organic certified "Suolo e Salute"ì

PRODUCTION AREA

Loc. Colle Pizzuto and Loc. Colle Ozio Italy

VINEYARDS' AVERAGE ALTITUDE

mt 230 s.l.m. and mt 290 s.l.m.

VARIETY

80% Grechetto and 20% Trebbiano Spoletino, vines age 5-10 years on average

YIELD PER PLANT

700-800 gr per plant

FARMING SYSTEM

Guyot

TYPE OF SOIL

Clayey, limestone, medium texture

AGING

In stainless steel barrel at controlled temperature,

6 months on its own fine deposits, 1-2 months in bottle



ANNUAL AVERAGE PRODUCTION

6,500/7,000 bottles

PACKAGING

12x75 cl cardboard



COMBINATION AND SERVICE TEMPERATURE

Excellent aperitif, but also perfect to accompany medium-structured fish and meat dishes.

Serve at the temperature of 10/12° C

