

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
VIGNAIUOLO A NARNI