

# GRECHETTO UMBRIA



## UMBRIA

Typical Geographical Indication (IGT)  
Umbria Grechetto

## VITICULTURE

Organic certified "Suolo e Salute"

## 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



..T3..

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VIGNAIUOLO A NARNI