

COLLEOZIO GRECHETTO UMBRIA



UMBRIA

Typical Geographical Indication
GRECHETTO



VITICULTURE

Organic certified "Suolo e Salute"

PRODUCTION AREA

Sangemini, Colle Ozio Italy

VINEYARDS' AVERAGE ALTITUDE

mt 290 on sea level



VARIETY

50% Grechetto of Orvieto, 50% Grechetto of Todi, vines age 10-15 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

10,000/15,000 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