

GRECHETTO UMBRIA



UMBRIA

*Typical Geographical Indication
GRECHETTO*

VITICULTURE

Organic certified "Suolo e Salute"

PRODUCTION AREA

Sangemini Loc. Colle Ozio and Loc. Colle Pizzuto Italy



VINEYARDS' AVERAGE ALTITUDE

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

VARIETY

*85% Grechetto and 15% 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

3,500/6,500 bottles

PACKAGING

12x75 cl cardboard



COMBINATION AND SERVICE TEMPERATURE

*Excellent as an aperitif, but also perfect to
accompany fish and white meat dishes.
Serve at the temperature of 10-12° C*



LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI