

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 pairs beautifully with regional first courses, fried fish and vegetables, and is excellent as an aperitif. It also goes very well with both spicy and dishes from Oriental cuisine. Serve at 12-14°C.

..T3..

LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI