

MAU GRECHETTO



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 290 s.l.m. and mt 230 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

10,000 bottles

PACKAGING

12x75 cl cardboard

COMBINATION AND SERVICE TEMPERATURE

Excellent as an aperitif and perfect to
accompany vegetarian dishes and regional
first courses. Serve at 10-12°C.



..T3..

LEONARDO BUSSOLETTI
VIGNAIOLO A NARNI