

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.



LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI