

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 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 lees, 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 and perfect to accompany vegetarian dishes and regional first courses. Serve at 10-12°C.°



LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI