



Grechetto dell'Umbria IGT

Grapes: 100% Grechetto.

Vineyard: selected hilly vineyards in the neighbourhood of Orvieto at 250 metres altitude facing South-West; the vines are trained by the Guyot and spurred cordon systems on clayey-stony soil; the yield of wine is 56 hectolitres per hectare.

Vinification: the alcoholic fermentation and ageing for 4-5 months in stainless steel tanks.

Wine: pale yellow colour; well defined bouquet, with a marked fragrance of white flowers (cherry and almond blossom) and hints of musk and plums; dry, full, balanced, very firm flavour with a pleasant, clean, slightly bitter lingering aftertaste of peach stones.

Alcohol: 12.50% vol.

Optimum keeping: 1-2 years in bottles stored horizontally in cool, dark conditions.

Food matches: hors d'oeuvres, first courses, white meats, flavoursome fish dishes.

Serving temperature: 12°C.

Launch vintage: 1992.