



Grechetto Umbria IGT



Grechetto Umbria IGT is a fresh and young wine made mainly from the Grechetto and other white grapes typical of the region.

After a soft-mid pressing, the must is cooled at around 14 °C. Grechetto is the region's most typical variety, and with this wine we wish to exalt its inherently fresh and sapid characteristics.

Ideally served with appetisers, young and soft cheeses, pasta dishes and grilled fish.

Serve at 10-12 °C.

Data Sheet

Classification: I.G.T.

Production zone: UMBRIA

Altitude: 300 m above sea level

Grapes: Grechetto and other white grape varieties

Spacing: mt 3x1

Density cultivation: 3.300 vines per hectare

Cultivation: spurred cordon

Yield per hectare: 12 tons

Harvesting: 15th September – 5th October

Vinification: soft pressing, fermentation at a controlled temperature of 15°-16°C

Ageing: steel

Alcoholic content: 12,5% Vol

Gastronomic combinations: Starters, soups, white meat, spicy cheeses, fish, shell fish

Serving temperature: 10°-12° C

Colour: intense straw yellow with some golden reflections

Bouquet: crispy, mineral with notes of yellow flowers

Flavour: Pleasant acidity and minerality. Slight bitter almond aftertaste