



# Grechetto di TODI D.O.C.



Elegant wine produced entirely with a specific variety of Grechetto grapes cultivated exclusively in Todi's surrounding areas. Amongst all the white grapes of the region, Grechetto holds a role of primary importance, since it is its only typical white grape. It has therefore always been appreciated for its unique traits.

The Grechetto grapes characteristics warrant particular attention to their ripening, harvest and selection. Subsequent treatment in the winery must be equally attentive.

The persistence of the aroma reveals a singular wine to the palate, distinguished by a sapid and slightly soft taste with a delicate bitter almond finishing.

Various pairing suggestions for this wine: starters, soups, white meat, and fish. It is a surprisingly good companion to cheeses.

## Data Sheet

**Classification:** D.O.C.

**Production zone:** TODI

**Altitude:** 300-400 m above sea level

**Grapes:** Grechetto (100%)

**Spacing:** mt 3x1

**Density cultivation:** 3.300 vines per hectare

**Cultivation:** spurred cordon

**Yield per hectare:** 10 tons

**Harvesting:** 15th September – 5th October

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

**Ageing:** steel

**Alcoholic content:** 13 / 13,5% Vol

**Gastronomic combinations:** starters, soups, white meat, spicy cheeses, fish, shell fish

**Serving temperature:** 10-12° C

**Colour:** gold yellow

**Bouquet:** intense, fruity and mineral notes

**Flavour:** crispy, soft, persistent with a typical light almond aftertaste