



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

