



Colle Nobile

Grechetto di Todi Superiore

Collenobile is made with 100% Grechetto di Todi grapes selected by Cantina Tudernum exclusively from our best-performing vineyards. Once the grapes are brought into the winery they are loaded in presses that allow a particularly soft pressing in order to obtain only the best from the grape.

To further enhance this great wine, it is moved to new made barrels (medium-toasted French oak) to initiate the alcoholic fermentation process. The process lasts between 20 and 25 days and temperature is constantly kept at 14-15 °C

The result is a structured wine, because of the wood's contribution, that is however elegant and smooth. Pairing suggestions include soups, lean meats, and ripe cheeses

Data Sheet

Classification: D.O.C. Superiore

Production zone: TODI

Altitude: 300-400 m above sea level

Grapes: Grechetto di Todi (100%)

Spacing: mt 3x1

Density cultivation: 3.300 vines per hectare

Cultivation: spurred cordon

Yield per hectare: 9 tons

Harvesting: 25th September – 15th October

Vinification: soft pressing, cold maceration at 7°C, fermentation in barriques

Ageing: steel

Alcoholic content: 13 / 13,5%

Gastronomic combinations: tasty starters, soups, spicy cheeses, gorgonzola and fish

Serving temperature: 12-14° C

Colour: intense straw yellow with golden reflections

Bouquet: intense, fruity with honey and caramel scent, very persistent

Flavour: tasty, with balanced acidity, soft, very persistent with a typical light almond aftertaste