



# Le Lucrezie Grechetto Umbria IGT

Le Lucrezie Grechetto is a fresh and young wine made from the Grechetto 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 wine, and with Le Lucrezie 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

**Spacing:** mt 3x1

**Density cultivation:** 3.300 vines per hectare

**Cultivation:** spurred cordon

**Yield per hectare:** 12 tons

**Harvesting:** 15<sup>h</sup> September – 5<sup>th</sup> 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, shellfish

**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