

Today we have the advantage of being able to choose from clones of this traditional Orvietana grape variety. Our Grechetto wine is our contribution to the rediscovery and the reevaluation of this grape that represents the particular terroir of our district.

Appellation

Grechetto Umbria I.G.T.

Terrain

Sedimentary clay

Exposure North East

Hilly. Altitude 240 mt above sea level

Grape variety

Grechetto 100%

Yield

90 quintale (9 tonnes) per hectare

Vinification

A loose pressing of the whole grape.

Fermented in stainless steel casks for 20 days at a constant temperature of 20 deg C

First year of production 1997

Tasting notes

The wine is a golden straw color. It has a fresh, inviting nose. In the mouth the experience is of a strong but pleasant taste with a touch of tannin and a finish that recalls the fragrance of the fruit.

Serving suggestions

Best with fish or crustaceans cooked very simply.



Grek Grechetto Umbria igt