



Montefalco Grechetto DOC



Colour: White wine

Grape: 100% Grechetto.

Vineyards: Two vineyards in Bevagna, one in cru Arquata at 230m height on clay calcareous soil exposure south, one in cru Colcimino at 360m height on sandy clay calcareous soil north west exposure. Plant density 3000-5000 per hectare.

Description: It pours a strong straw yellow color. The aroma is elegant, marked by a delicate minerality enhanced by notes of peach, almond and hay. It is full-bodied and well-structured and holds a vivid acidity and an intense fruit-washed finish. As a young wine it is well-structured, balanced and mellow, yet holds interesting surprises after aging. It is fermented and stored in stainless steel tanks. It can accompany a wide variety of dishes: pulse and grain soups, superior cured meats, fresh or stretched curd cheeses and white meats. Interesting with pasta, grilled fish and shellfish.

Harvest: Handmade in mid-september.

Vinification: Grapes are crushed and de-stemmed. Soft pressing and fermentation in stainless steel tanks at controlled temperature 15-17 °C. 4 months “sur lies” maturation.