

# Montefalco GRECHETTO D.O.C.



GRAPE VARIETY	Grechetto 100%
YIELD	100t / ha
HARVEST	First decade of September
VINIFICATION	In steel tanks
AGING	In stainless steel "sur lies" and in the bottle for a minimum of three months
COLOR	Straw yellow with light green reflections
BOUQUET	Floral with notes of chamomile and broom, fruity with hints of pear, peaches and exotic fruit, light balsamic notes of Mediterranean scrub
TASTE	Soft, fruity with a good acidity and a bitter aftertaste reminiscent of bitter almond, persistent
TEMPERATURE	6-8°C   42-46°F
BOTTLE SIZE	0,375 Lt. / 0,750 Lt.
FOOD PAIRING	It can be accompanied by tasty first courses, typical of Umbrian cuisine, main courses based on fatty fish. Perfect pairing with the typical Umbrian porchetta



Grechetto is an indigenous Umbrian varietal. We make it in a single variety vinification to produce a dry white wine that presents a range of lively aromas, both in the bouquet and in the mouth. Sweet fruit, white and yellow flowers and a fresh acidity keep the wine alive and persistent. At the right temperature it is the perfect accompaniment during hot summer days, as well as all year long with soups and pastas, or light main courses.