



GRECHETTO UMBRIA IGT

WINE DESCRIPTION

Grechetto is a white grape variety (presumably of Greek origin) that is widely planted in central Italy, but especially in Umbria. Mostly used as an ingredient in Orvieto, it is now also very often made as a varietal wine full of character.

TASTING NOTES

This wine presents a dark straw yellow color. The nose is intense and forward with an almond and mineral flavor, full expression of the intriguing aromas so typical of the Grechetto grape. A sense-warming and harmonious tasting experience dovetails perfectly into the aftertaste sensations released by the terroir.

FOOD PAIRING

Grechetto combines perfectly with a fish based cuisine. Excellent pairing also with chicken and turkey, fried or grilled vegetables and many pasta dishes.

VINEYARD & PRODUCTION INFO

Vineyard appellation:	Umbria IGT
Vineyard size:	2 Ha
Soil composition:	Calcareous and clay
Training method:	Spurred cordon
Elevation:	300 m a.s.l.
Exposure:	East/West
Vines/hectare:	3300/Ha
Age:	15-18 years
Harvest time:	September
First vintage:	2006
Production:	15,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Grechetto
Fermentation container:	Stainless steel tanks
Type of aging container:	Stainless steel tanks
Length of aging before bottle:	4-5 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	1 g/L
Acidity:	4.8 g/L
Dry extract:	19.9 g/L



PRODUCER PROFILE

Estate owned by: Bonollo Family
 Winemaker: Lorenzo Landi
 Total acreage of vine: 158 (64 Ha)
 Winery Production: 70,000 bts
 Region: Umbria

