

AMBRA GRIGIA GRECHETTO UMBRIA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 2 ha
Soil composition: calcareous and clay
Training method: Guyot
Elevation: 984 ft a.s.l.
Vines/ha: 4,400 vines/ha
Exposure: East-West
Vines 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

Maceration

Technique: quick cold maceration

Aging

Container: stainless steel tanks

Length: 4-5 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: 1 g/l
Acidity: 5 g/l
Dry extract: 19.9 g/l



FOOD PAIRINGS

Grechetto pairs perfectly with fish-based dishes. It also pairs well with chicken, turkey, game meats, fried or grilled vegetables, and many pasta dishes. It is especially excellent when paired with truffle.



TASTING NOTE

This wine displays a straw-yellow color. The nose is intense, with notes of jasmine and yellow fruits. On the palate, the wine is broad, fresh, and mineral, with a very long aftertaste and a characteristic almond finish.

PRODUCER PROFILE

Estate owned by: Bonollo family
Winemaker: Lorenzo Landi
Total land under vine: 15 ha
Winery production: 90,000 bts
Region: Umbria (Italy)

