



CASALE  
TRIOCCO

# UMBRIA

INDICAZIONE GEOGRAFICA TIPICA

## GRECHETTO

*Nel cuore dell'Umbria tra valli e dolci colline,  
un gruppo di appassionati viticoltori del territorio  
coltiva le uve per ottenere vini eleganti e dotati di grande personalità.*



*Grapes are destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Transfer of clean juice to temperature controlled stainless steel fermentation tank for fermentation using selected yeast culture. Fermentation at controlled Temperature 15-17°C. Ageing in stainless steel tank with battonage for 4 months.*

**GRAPES:** From the best Italian Grapes

**CONTENTS:** 0.750 lt.

**ALCOHOL CONTENT:** 12,00% Vol.

**RESIDUAL SUGAR:** 3 g/l

**CHARACTERISTICS:** Shows a straw-yellow colour with a delicate and characteristic perfume. Fragrant and full-bodied, harmonic, with fresh fruit sensations.

**SERVING SUGGESTIONS:** Excellent with first courses, fish, starters and white meats. Excellent with first courses, fish, starters and white meats.

**SERVING TEMPERATURE:** 8-10°C