

CANTINA DEI COLLI AMERINI



GRECHETTO

UMBRIA
INDICAZIONE GEOGRAFICA TIPICA



APPELLATION: Umbria I.G.T. Grechetto

GRAPE VARIETY: Grechetto Umbro 85% with other white grape varieties

PRODUCTION AREA: Umbria region

CAPACITY: 0,750 lt.

VOLUME: 11,50% vol.

RESIDUAL SUGAR: 2 gr/lt.

WINEMAKING PROCESS: Grapes were received at the winery and 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 17-18°C for 10 days. After fermentation the wine was fined, cold stabilised, filtered and bottled.

TASTING NOTE: Color: Pale straw yellow with greenish reflections. Smell: ample perfume with important floral memories. Taste: full consistency and volume, sapid pleasantness and long.

SERVING SUGGESTION: Particularly suitable with shellfish and seafood appetizers.

SERVING TEMPERATURE: 10-12°C.