

SPOLETODUCALE

UMBRIA
INDICAZIONE GEOGRAFICA TIPICA
GRECHETTO



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.

GRAPES: 85% Grechetto 15% Trebbiano

PRODUCTION ZONE: Perugia district

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 12,00% Vol.

RESIDUAL SUGAR: 2 g/l

CHARACTERISTICS: Straw-yellow in colour with delicate and characteristic bouquet. Full-bodied and fragrant, harmonic, with notes of white fruit.

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

SERVING TEMPERATURE: 8-10°C