



ASSISI GRECHETTO

DENOMINAZIONE DI ORIGINE PROTETTA

Analytical data:

Alcohol: 13 % vol.
Total Acidity: 5,60 g/L
Dry extract: 19,70 g/L

Name: ASSISI GRECHETTO

Appellation: ASSISI DOP Area

Wine Growing District: Assisi and Spello

Vineyard: 5.00 hectares (12.35 acres), 400 mt above sea level

Grape variety: Grechetto 100%

Soil: a medium consistency red soil, rich in calcium carbonate with a high presence of skeletal

Harvest period: early September

Yield per hectare: 8.5 tons

Vinification method: contact of the must with the grape skins for 6 hours at low temperature.

Alcoholic fermentation: in stainless steel at controlled temperature.

Refining: some months in bottles

Serving Temperature: 14-16°C (57 – 61 °F)

Tasting notes:

Intense straw yellow colour, with scents of jasmine, white-fleshed peach and Golden apple. Smooth and warm in the mouth, closing with a delicate mineral note.

Enologist: Riccardo Cotarella