



COLLI MARTANI GRECHETTO

DENOMINATION

D.O.C.

FIRST YEAR OF PRODUCTION

1992

NUMBER OF BOTTLES PRODUCED EACH YEAR

50,000

PRODUCTION AREA

Colli Martani

VARIETALS

Grechetto

MAXIMUM PRODUCTION PERMITTED PER VINESTOCK

2 kg

WINEMAKING

Winemaking at controlled temperature.

REFINEMENT

In steel tanks, and for 2 months in the bottle

CHARACTERISTICS

Straw yellow, fine and fruity aromas, substantial, round, and fresh to the palate.

AGING

About 2 years

SERVING TEMPERATURE

10 - 12 C°

PAIRINGS

Ideal as aperitif, accompanying appetizers and seafood.



CANTINA "TERRE DE' TRINCI"

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