



## GRECHETTO DELL'UMBRIA

### DENOMINATION

I.G.T..

### FIRST YEAR OF PRODUCTION

1992

### NUMBER OF BOTTLES PRODUCED EACH YEAR

120,000

### PRODUCTION AREA

Foligno Bevagna Montefalco

### VARIETALS

Grechetto

### MAXIMUM PRODUCTION PERMITTED PER VINESTOCK

2.5 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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