MAU GRECHETTO UMBRIA IGT - SCREW CAP





UMBRIA

Typical Geographical Indication (IGT) BIANCO

VITICULTURE

Organic certified "Suolo e Salute"ì

PRODUCTION AREA

Loc. Colle Pizzuto and Loc. Colle Ozio Italy

VINEYARDS' AVERAGE ALTITUDE

mt 230 s.l.m. and mt 290 s.l.m.

VARIETY

70% Grechetto and 30% Trebbiano Spoletino, vines age 5-10 years on average

YIELD PER PLANT

700-800 gr per plant

FARMING SYSTEM

Guyot

TYPE OF SOIL

Clayey, limestone, medium texture

In stainless steel barrel at controlled temperature,

6 months on its own fine deposits, 1-2 months in bottle

ANNUAL AVERAGE PRODUCTION

6,000 bottles

PACKAGING

12x75 cl cardboard

COMBINATION AND SERVICE

TEMPERATURE

Excellent aperitif, but also perfect to accompany medium-structured fish and meat dishes.

Serve at the temperature of 10/12° C

