

GRECHETTO UMBRIA



UMBRIA

Typical Geographical Indication (IGT)
Umbria Grechetto

VITICULTURE

Organic certified "Suolo e Salute"

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

80% Grechetto and 20% 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

AGING

In stainless steel barrel at controlled
temperature,
6 months on its own fine deposits, 1-2
months in bottle



ANNUAL AVERAGE PRODUCTION

6,500/7,000 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



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LEONARDO BUSSOLETTI
VIGNAIUOLO A NARNI