

CÒLPETRONE



GRECHETTO UMBRIA IGT

Umbria Indicazione Geografica Tipica

PRODUCTION AREA: Gualdo Cattaneo (PG)

GRAPES: Grechetto e Chardonnay

VINIFICATION: the grapes are manually harvested and softly pressed with a maximum pressure of 0,2 bar; the must undergoes a first stage of cold settling and it starts the alcoholic fermentation in stainless steel tanks at a temperature between 12° C and 15° C. At the end of the alcoholic fermentation, the wine, still with its fine lees, remains in stainless steel tanks for 3 months undergoing weekly batonnage

TASTING NOTES: pale yellow in the color, at the nose brings hints of almonds interwoven with ripe fruit and floral sensations. Fresh and well balanced at the palate. This wine perfectly matches fish and white meat dishes or medium seasoned cheeses. Service temperature 10°-12° C