

CÒLPETRONE



GRECHETTO UMBRIA IGT

Umbria Indicazione Geografica Tipica

PRODUCTION AREA: Gualdo Cattaneo (PG)

GRAPES: Grechetto and 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 at a temperature between 12° C and 15° C. At the end of the alcoholic fermentation, the wine will proceed the ageing on its own fine lees 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