



MONTEFALCO GRECHETTO MONTEFALCO GRECHETTO DOC

Variety: 90% Grechetto, 10% Sauvignon

First vintage produced: 2016

Training Techniques: Spurred Cordon,
Guyot with vine density of 5.000 vines per Ha.
Yield per hectar 9 tons

Aging: 3 months in steel and minimum
3 months aging in the bottle

Aroma: delicate notes of pear, citrus and white
flowers, with a marked minerality

Taste: dry, citron, lively and flavorful

Serving suggestions: appetizers, pasta and risotti,
legume salads, white meats, fish and shellfish.

Best served around 46-50 °F

Aging potential: 3-5 years

Size L: 0,75