

## GRECANTE COLLI MARTANI GRECHETTO DOC

**Variety:** 100% Grechetto

**First vintage produced:** 1989

**Training Techniques:** Spurred Cordon,  
Guyot with vine density of 5.000 vines per Ha.

**Yield per hectare** 8-9 tons

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

**Aroma:** intense perfumes of exotic fruit and  
yellow peach, floral notes of freesia and hawthorn,  
pleasing chalkiness on the finish

**Taste:** full, fresh, with a long persistence

**Serving suggestions:** great aperitif wine or  
consumed with seafood, veal or poultry dishes.

**Best served around** 50 °F

**Aging potential:** 3-5 years

**Size L:** 0,375 / 0,75 / 1,5

