

ANIMA UMBRA

UMBRIA GRECHETTO IGT

Variety: 85% Grechetto, 15% Trebbiano Spoletino

First vintage produced: 2007

Training Techniques: Spurred Cordon, Guyot
with vine density of 4.000-5.000 vines per Ha.

Yield per hectare 9 tons

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

Aroma: fragrant, fruity, yellow peach
with light freesia and mineral notes

Taste: dry and fresh, with a lovely almond finish

Serving suggestions: can be enjoyed alone or
with a nice bean soup, white meats or fish dishes.

Best served around 46 °F

Aging potential: 3 years

Size L: 0,75

