

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

