ASSISI GRECHETTO

DENOMINAZIONE DI ORIGINE CONTROLLATA

2014

Analytical data:
Alcohol: 13 % vol.
Total Acidity: 5.80 g/L
Dry extract: 21 g/L

Name of wine : ASSISI GRECHETTO

Appellation : DOC ASSISI

Wine Growing District : Assisi and Spello

Vineyard : 5.00 hectares, 300 m above sea level

Grapes: Grechetto 100%

Soil: red soil of medium consistency, rich in calcium carbonate with a high presence of skeletal

Harvest period : mid September

Per hectar Yield: 8,5 tons

Vinification system : contact of the must with the grape skins for 6 hours at low temperature.

Alcoholic fermentation: in stainless steel at controlled temperature.

Refining: some months in the bottle

Serving Temperature : 14-16°C

Tasting notes:
Golden, straw yellow colour, it shows aromas of jasmine, white-fleshed peach and apple. Smooth and warm in the mouth, with mineral notes, it closes with a delicate minty taste.

Winemaker: Riccardo Cotarella