



# ASSISI GRECHETTO

DENOMINAZIONE DI ORIGINE PROTETTA

**2019**

**Analytical data:**

Alcohol: 13 % vol.  
Total Acidity: 5,60 g/L  
Dry extract: 19,70 g/L

**Name:** ASSISI GRECHETTO

**Appellation:** ASSISI DOP Area

**Wine Growing District:** Assisi and Spello

**Vineyard:** 5.00 hectares (12.35 acres), 400 mt above sea level

**Grape variety:** Grechetto 100%

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

**Harvest period:** early September

**Yield per hectare:** 8.5 tons

**Vinification method:** 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 bottles

**Serving Temperature:** 14-16°C (57 – 61 °F)

**Tasting notes:**

Intense straw yellow colour, with scents of jasmine, white-fleshed peach and Golden apple. Smooth and warm in the mouth, closing with a delicate mineral note.

**Enologist:** Riccardo Cotarella