



Sassi d'Arenaria

Grechetto Colli Martani
D.O.C.



Trade name:	Sassi d'Arenaria
Product name:	Grechetto Colli Martani D.O.C.
Grape varieties:	Grechetto 100%
Soil:	clayey-calcareous
Land:	hillside
Type of cultivation:	Guyot
Plants per hectare:	5.000
Yield per hectare:	6.000 Kg grapes
Annual production:	5.000 bottles
Vinification:	White vinification fermentation off skins at low temperature. Maturation on yeast lees for six months
Maturation:	in stainless steel tanks
Bouquet:	of ripe fruit with spicy tones
Palate:	full-bodied, persistent, soft characteristic tannins
Colour:	rich straw color
Shelf life:	medium
As an accompaniment to:	cheeses, white meats, rich, aromatic dishes
Packaging:	6 x 0,75 lt horizontal bottles
Notes on Viticulture:	The grapes are produced in a vineyard cultivated almost entirely with horses. Within the vineyard geese are reared. This is an Agroforestry technique based on the synergy of more than one type of cultivation.



DI FILIPPO

vini biologici

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