



Sassi d'Arenaria

Grechetto Colli Martani
D.O.C.



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| 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

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