



Grechetto

WITH NO ADDED SULFITES

Bianco dell'Umbria
I.G.T.



Trade name:	Grechetto with no added sulfites
Product name:	Bianco dell'Umbria I.G.T.
Grape varieties:	Grechetto 100%
Soil:	clayey - calcareous
Land:	hilly
Type of cultivation:	guyot
Plants per hectare:	5.000
Yield per hectare:	6.000 Kg grapes
Annual production:	3.500 bottles
Vinification:	spontaneous fermentation at low temperatures
Maturation and technique:	Aged on the lees for at least 6 months in stainless steel tanks. The wine is not filtered
Bouquet:	ripe fruits and spicy notes
Palate:	good body, persistent, soft typical tannins
Colour:	rich straw- golden yellow
Shelf life:	medium-short
As an accompaniment to:	cheeses, white meats, rich, aromatic dishes
Packaging:	6 x 0,75 lt horizontal bottles



The grapes are produced in a vineyard where the geese are reared. This is an Agroforestry technique based on the synergy of more than one type of cultivation.



The grapes are produced in a vineyard cultivated almost entirely with horses.



Wines which do not use animal protein in the vinification process.



The wines are produced without the addition of sulphites. Only those which naturally appear from yeast during the fermentation process are present.

DI FILIPPO

vini biologici

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