



# Grechetto



WITH NO ADDED SULFITES

Bianco dell'Umbria  
I.G.T.



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