



# Grechetto

Bianco dell'Umbria  
I.G.T.



|                                |  |
|--------------------------------|--|
| <b>Trade name:</b>             | Grechetto  |
| <b>Product name:</b>           | Bianco dell'Umbria I.G.T.                                |
| <b>Grape varieties:</b>        | Grechetto 100%   |
| <b>Soil:</b>                   | clayey-calcareous  |
| <b>Land:</b>                   | hillside   |
| <b>Type of cultivation:</b>    | spur cordon / guyot                                      |
| <b>Plants per hectare:</b>     | 4.000 / 5.000  |
| <b>Yield per hectare:</b>      | 8.000 Kg grapes  |
| <b>Annual production:</b>      | 50.000 bottles   |
| <b>Vinification:</b>           | white, with fermentation at 18°C                         |
| <b>Maturation:</b>             | in stainless steel tanks                                 |
| <b>Bouquet:</b>                | fruity, spicy  |
| <b>Palate:</b>                 | rounded, tangy, with a pleasant bitterish aftertaste     |
| <b>Colour:</b>                 | bright straw colour, brightness varies from year to year |
| <b>Shelf life:</b>             | medium   |
| <b>As an accompaniment to:</b> | fish, white meat, fresh cheeses                          |
| <b>Packaging:</b>              | 6 x 0,75 lt vertical bottles                             |



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



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

## DI FILIPPO

vini biologici

Di Filippo Azienda Agraria s.s.

Vocabolo Conversino, 153 - 06033 Cannara (Pg) - Italia - Tel. +39 0742 73 12 42 - Fax +39 0742 84 05 51  
info@vinidifilippo.com - [www.vinidifilippo.com](http://www.vinidifilippo.com)