



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:	25% in large casks
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



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.

DI FILIPPO

vini biologici

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