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Vini Montefalco e Olio extra vergine di Oliva Biologici.
Agriturismo "La Casa dei Vini"

GRECHETTO

IGT UMBRIA 2006

Le Uve da Agricoltura Biologica
Grechetto organic/biological grapes
(vine autoctono umbro)..

La Produzione del Vino

The riped grapes are placet in small basket sto
be taken to be pressed, the must obtained is
left to ferment in steel tanks at a controlled
temperature. The wine is left to be decantered
for 5 months bifore bottling..

Caratteristiche Organolettiche

Omero Moretti confirms all of his talent as a
winemaker by producine winers in a traditional
manner. The excellent result i salso due to the use of
the traditional wines. The Grechetto is classic white,
linear in its floral aromas, it's a clean taste, of
average consistency, with a slightly bitter after taste

Abbinamenti

Serve cold with aperitif, entrees, and grilled
fish.

Grado alcolico

12% vol.

Temperatura di utilizzo

10/12°C.

