

ARGILLAE

ORVIETO - UMBRIA

GRECHETTO

UMBRIA

Indicazione Geografica Tipica

DRY WHITE WINE

100% Grechetto

Produced exclusively with the emblem grape of Umbria, Grechetto fully expresses the true identity of our land. A wine rich in character and personality, due to the uniqueness of its grapes and the clayey limestone soils in which it grows. A versatile companion for everyday drinking, it adapts elegantly and simply to the most diverse occasions.

Colour: Straw yellow.

Fragrance: Intense aromas of jasmine flower and citrus notes.

Taste: Broad, fresh and mineral with the almond finish typical of grechetto grapes.

Farming system: Guyot.

Planting density: 4.500 vines per hectare.

Harvest time: September.

Yields: 7.500-8.000 kg of grapes per hectere.

Winemaking notes: The grapes, carefully selected in the vineyard to produce this single-varietal wine, undergo a "very brief" cold maceration process before alcoholic fermentation to allow for optimal extraction of varietal aromas. After static settling and regulation of the fine lees, the musts are fermented in temperature-controlled stainless steel tanks. The subsequent aging on the fine lees enhances its organoleptic properties.

Refining: Refining on fine lees in stainless steel tanks during the months before bottling (March- April).

Pairings: Grechetto is an excellent wine for food pairings due to its balanced acidity and distinctive almond finish, which helps to cleanse the palate. It is particularly well-suited for accompanying elaborate fish dishes, white meats and game.

