



**PERTICAIA**  
Montefalco

## UMBRIA GRECHETTO IGT



**GRAPE VARIETAL**  
GRECHETTO 100%

**HARVEST**  
HANDPICKED IN THE COOLEST HOURS OF THE DAY, AT THE END OF SEPTEMBER

**VINIFICATION**  
SOFT PRESSING OF WHOLE GRAPES UNDER INERT GAS  
FERMENTATION:  
COLD STATIC CLARIFICATION AND SUCCESSIVE  
FERMENTATION OF CLEAR MUST  
IN STAINLESS STEEL CONTAINERS AT TEMPERATURES  
BETWEEN 15-16°C.

**AGING**  
SIX MONTHS ON THE LEAN LEES FORMED BY YEAST

**COLOR**  
STRAW YELLOW WITH TYPICAL GOLDEN REFLECTIONS.

**BOUQUET**  
RECALL FRUITS SUCH AS YELLOW PEACHES, APRICOTS, HINTS  
OF HAWTHORN.

**TASTE**  
FULL, FRESH, LONG-LASTING

**SERVING SUGGESTIONS**  
THANKS TO ITS FRESHNESS IT IS AN EXCELLENT APERITIF,  
BUT IT ALSO GOES VERY WELL WITH SEAFOOD STARTERS,  
LEGUME SOUPS AND MEDIUM-STRUCTURED FISH DISHES

**AGING POTENTIAL**  
3-5 YEARS FROM THE HARVEST

**SERVING TEMPERATURE**  
10-12°C

**SIZE**  
CL. 75