



## Montefalco Grechetto D.O.C.

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**Grape variety** 85% Grechetto 15% Chardonnay

**Bottles produced** 3000 (750 ml )

**Yield per hectare** 60 hl/ha

**Vinification** the whole grapes are softly pressed to extract only the prime must; the vinification is made using cold techniques exalting its bouquet and fine quality.

The fermentation takes 10-15 days.

**Cask aging** stainless steel tanks 7 months

**Bottle aging** 2 months

**Organoleptic characteristics** the bouquet is delicate with floral notes. The taste is soft, harmonic and nicely fruity.

**Serving temperature and food pairing** serve at 10-12°C. It can be enjoyed with Mediterranean starters but also with light pasta dishes and seafood.



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