



Grechetto Umbria Igt

Ruggeri Giuliano
Soc. Agricola S.S.
Loc. Belvedere
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ITALY
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Grape variety 85% Grechetto 15% Chardonnay

Bottles produced 5000 (750 ml)

Yield per hectare 9 tons

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 1-2 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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