

# ESPRIT DU VIN

*'An occasion for every wine'*

## Sole Uve – Sun Grapes Umbria IGT Grechetto



### Winemaker's Notes

Harvest takes place in the last ten days of September, when the berries are ripe and rich. Half of the must is fermented in stainless steel at a controlled temperature, in 10-12 days. The remaining half goes traditionally vinified in oak barrels, with no thermal control, in order to encourage the hardiness of the variety. Then rests on the lees for 3-4 months enriched in softness and smoothing out the edgy character of its tannins. After the phase of batonnage, still 2-3 months in tanks before being bottled in May and sold after aging in bottle for at least 6 months.

### Description

Intense golden yellow color, with hints of spice and vanilla, is rich and full, with great structure and body.

### Serving Suggestion

Matches sharply with the typical dishes of Orvieto tradition, bruschetta, crostini, polenta and salami as well as with risotto and rich pasta dishes and meat.

### Spec Sheet

Vineyard	Orvieto - Umbria
Varietal	Grechetto 100%
Appellation	Umbria - Podere Citerno
Vintage	2013
Body	Light
Alcohol %	15%