

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%