

Adone

Montefalco Doc Grechetto

DENOMINAZIONE DI ORIGINE CONTROLLATA (CONTROLLED DENOMINATION OF ORIGIN)



EAN CODE
8059020150747

A selection of Grechetto grapes fermented in barrique makes for a complex, elegant yellow wine with golden highlights. A yellow fruit nose is supplemented by vanilla nuances deriving from its wood ageing. In the mouth it is Grechetto's bitter almond notes which stand out, balanced by a buttery feel and considerable sapidity. Its ageing is complete approximately one year after harvesting.

CULTIVATION TECHNIQUE

Vineyards farmed with G5 and G109 Grechetto clones are trained to guyot with densities of around 4,500 vines per hectare. The terrain is very clayey and yields are 8 tons per hectare.

VINIFICATION

After careful vineyard selection the grapes are harvested by hand, taken to the cellars and cooled to 5°C for approx. 24 hours. They are then very gently pressed to ensure grapes remain intact and moved to low temperature skin contact tanks for around 16 hours to spend time on the skins, enabling the skins' primary aromas to be transferred to the pulp, in an oxygen-free environment. The next step is soft pressing to obtain a very rich must which is then left to decant for a further 24 hours at cold temperatures before being separated from the lees and fermented in small oak barrels. At the end of the alcoholic fermentation process the wine remains in barrique with the fine lees, where it is initially subjected to daily and then weekly batonnage for a further six months.

AGEING

In the bottle for at least 12 months

SERVING TEMPERATURE

10 - 12°C

PAIRINGS

Its complexity makes it ideal for Umbrian matured cheese and charcuterie based starters as well as liver pâté and truffle bruschetta. It is excellent with all fish dishes and also goes well with white meats.

GLASS

Renano



Five Star Wines 2018:	Bronze medal winner, Decanter
Montefalco Grechetto 2016	2019: Montefalco Grechetto 2017

BENEDETTI & GRIGI

MONTEFALCO

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