

Clara - PGI Grechetto Umbria

TYPICAL GEOGRAPHIC INDICATION

Our very own modern reinterpretation of an ancient autochthonous grape variety. Straw yellow in colour, citrus flower, broom and almond aromas prevail on the nose. A fresh and direct flavour, with a subtle bitter almond after-taste typical of the variety.

CULTIVATION TECHNIQUE

Grechetto vine fields of G5 and G109 clones are grown according to the guyot method at a density of 3500 plants per hectare, with a production yield of approximately 10 tons.

VINIFICATION

Grapes are hand picked early in the morning, left to chill in a cell for 24 hours and then cryo-macerated. After being lightly pressed, grapes are fermented at low temperatures in steel barrels.

AGEING

In the bottle for two months.

SERVING TEMPERATURE

12°

SERVING SUGGESTIONS

This full-bodied wine is highly versatile, perfect for serving with charcuterie and medium aged cheeses. Excellent served with pasta dishes, including more elaborate ones, also excellent sipped with all kinds of fish-based dishes, such as stockfish or red mullet in tomato sauce.

GLASS

Bordeaux glass

PRODUCT PALLETISATION

Items per carton: 6

Cartons per layer: 25

Layers per pallet: 4

Cartons per pallet: 100

Pallet height (cm): 140

Pallet weight (kg): 725



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