

Miracolo Oro - Montefalco Grechetto DOC

MIRACOLO

CONTROLLED DENOMINATION OF ORIGIN

A modern interpretation of this ancient Umbrian grape variety has given rise to a fresh wine, straw yellow in colour with yellowish reflexes. It is fruity on the nose, with delicate citrus flower aromas. Soft yet full-bodied, it presents delicately acidic notes and an almond after-taste.

CULTIVATION TECHNIQUE

Grechetto vine fields are located at an altitude of around 200 metres and are grown at a density of 3000 plants per hectare, according to the guyot method, yielding around 10 tons per hectare.

VINIFICATION

Grapes are hand picked and left to cool in a cell over night at 5° before being delicately de-stemmed and cryomacerated for 24 hours. They are then delicately pressed in the absence of oxygen. The must ferments in temperature controlled stainless steel barrels.

AGEING

In the bottle for at least three months.

SERVING TEMPERATURE

12°

SERVING SUGGESTIONS

Excellent served with charcuterie and cheese starters, vegetable soups, fish-based first and second courses, saffron risotto and white meat.

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



EAN CODE
8054729201011

BENEDETTI & GRIGI

MONTEFALCO

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