

# EROS

## Montefalco DOC Grechetto

DENOMINAZIONE DI ORIGINE CONTROLLATA (CONTROLLED DENOMINATION OF ORIGIN)



**EAN CODE**  
8059020150099

The jewel in our Grechetto crown. A complex, elegant straw yellow wine with golden highlights. Its delicate bouquet conjures up white fruit and meadow flowers. Zesty and lively, its rounded finish features this variety's characteristic well balanced almond nuances.

### CULTIVATION TECHNIQUE

Grown at altitudes of 400 metres on clayey soil, its two Grechetto clones, G5 and G109, are planted to densities of 4000 vines per hectare and trained to the guyot system. Yields are around 8 tons per hectare.

### VINIFICATION

Grapes are harvested by hand at dawn and taken to the cellars, where they are refrigerated for 24 hours in cold rooms. Destemming is very delicate to ensure grapes remain as intact as possible. They are then subjected to low temperature skin contact for 16 hours before a very delicate pressing. The must obtained in this way ferments in steel tanks at low temperatures to conserve its aromas and, after fermentation, ages in steel tanks with its fine lees until bottling.

### AGEING

In the bottle for at least 2 months.

### SERVING TEMPERATURE

12 - 13°C

### PAIRINGS

Excellent as an aperitif, it also goes well with medium matured cheese and charcuterie starters and savoury tarts. It is also good with elaborate pasta and rice dishes as well as fish and white meat.

### GLASS

Renano



Veronelli  
i 2020 -  
Montefalco  
Grechetto  
DOC 2018



**BENEDETTI&GRIGI**

MONTEFALCO

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