

Miracolo Oro - Montefalco DOC Grechetto

MIRACOLO

DENOMINAZIONE DI ORIGINE CONTROLLATA (CONTROLLED DENOMINATION OF ORIGIN)

A modern take on a historic Umbrian grape variety, this is a zesty straw yellow coloured wine with yellowish highlights. It is fruity on the nose with delicate citrus flower aromas. Rounded but full-bodied, it has a delicate acidity and an almond aftertaste.

CULTIVATION TECHNIQUE

The Grechetto vines producing this wine are grown at altitudes of approx. 200 metres, to densities of 3000 vines per hectare, trained to guyot and produce an average of 10 tons per hectare.

VINIFICATION

The grapes are harvested by hand and cooled to 5°C overnight in a cold room before being delicately destemmed and subjected to low temperature skin contact for 24 hours. They are then soft pressed, with the whole process taking place in an oxygen-free environment. The must then ferments in controlled temperature steel tanks.

AGEING

In the bottle for at least three months.

SERVING TEMPERATURE

12°C

PAIRINGS

Excellent as an aperitif, it goes well with charcuterie and cheese based starters, vegetable soups, fish-based dishes, saffron risottos and white meats.

GLASS

Renano



EAN CODE
8054729201011

BENEDETTI & GRIGI

MONTEFALCO

Loc. La Polzella - 06083 - Montefalco (PG) ITALY /// +39 074. 2379136 -
amministrazione@benedetti&grigi.it