

Falco Pecchiaiolo – Montefalco DOC Grechetto

DENOMINAZIONE DI ORIGINE CONTROLLATA (CONTROLLED
DENOMINATION OF ORIGIN)

LA GAITA DEL
FALCO



The ideal wine for all occasions. Straw yellow in colour with yellowish highlights, on the nose it is youthful but fruity with delicate citrus flower aromas. Rounded but full-bodied with a delicate acidity and an almond aftertaste.

CULTIVATION TECHNIQUE

The Grechetto vines producing this wine are grown at altitudes of approx. 300 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.

REFINEMENT

In the bottle for at least three months.

SERVING TEMPERATURE

12 - 13°C

PAIRINGS

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

GLASS

Renano



EAN CODE
8059020150655



BereBen
e 2019:
Montefalco
Grechetto
Doc 2017

BENEDETTI & GRIGI

MONTEFALCO

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