

Clara –

Umbria IGT Grechetto

INDICAZIONE GEOGRAFICA TIPICA (TYPICAL GEOGRAPHICAL INDICATION)

Our modern reworking of a historic native grape variety. Straw yellow in colour, on the nose it is citrus flowers, broom and almond which stand out. It is zesty and straightforward in the mouth with the variety's characteristic mild bitter-almond aftertaste.

CULTIVATION TECHNIQUE

Grechetto G5 and G109 vineyards, trained to guyot with densities of 3500 vines per hectare and yields of approximately 10 tons.

VINIFICATION

Grapes hand harvested early in the morning are cooled in a cold room for 24 hours and given low temperature skin contact.

After soft pressing, it ferments at low temperatures in steel tanks.

AGEING

in the bottle for two months.

SERVING TEMPERATURE

12°

PAIRINGS

As a full-bodied wine it is highly versatile and goes ideally with charcuterie and medium matured cheeses. Excellent with pasta dishes, including complex ones, it is also good with fish dishes such as salt cod and mullet in sauce.

GLASS

Renano



EAN CODE

8059020150068

BENEDETTI&GRIGI

MONTEFALCO

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