



Grechetto

Tuscia DOC Grechetto 2022

Tasting note

Straw yellow color with greenish reflections, at nose floral aromas of hawthorn and elderberry, fruity aromas of peach and pear, notes of hazelnut and almond in the finish. In the mouth it is fresh, fruity, full-bodied and intense

Grapes

Grechetto 100%

Type of soil

Clay-loam with a good active limestone percentage and a good water retention capacity

Yield

6 t/Ha

Fermentation

Steel at controlled temperature

Aging

8 months in steel

Alcohol

13 % abv.

Pairing

Ideal with white meats, fish-based dishes, seafood and light vegetable-based dishes and soft cheeses

Serving temperature

10 °- 12 °C