

FIORFIORE

UMBRIA GRECHETTO IGT

In the vineyard

VARIETY

100% Grechetto di Todi

FARMING SYSTEM

Guyot

PLANT DENSITY

6500 stumps/hectare

YIELD PER HECTARE

70 quintals

HARVEST PERIOD

Mid-September,
totally hand-picked

In the winery

VINIFICATION

Grapes are carefully selected before being gently pressed, the musts are left to naturally ferment in stainless steel vats with controlled temperatures for a few weeks

MATURATION

12 months in large Slavonian oak barrels (50 HI) and 4 months in bottle

PRODUCTION

17.000 bottles

Winemaker's notes

COLOR

Full, pale yellow wine

PERFUME

Pineapple, golden apple, small yellow flowers with very delicate sweet spice notes

TASTE

This incredibly elegant and complex wine tastes warm and soft, with good freshness and minerality. It is best served three or four years after the grapes were harvested

TO BE SERVED

12/14°C

*A Grechetto that you
wouldn't expect;
with complexity
and character*

