



Grechetto

Category: [City Line - white wines](#).

A lively straw yellow color, this wine has intense and refined aromas which open with notes of banana and tropical fruit, followed by aromas of acacia, hawthorn, and broom. On the palate the taste complements the bouquet, it opens fresh and with well-balanced alcohol, has good body and intense flavors, is easy to drink, and has a long finish. Perfect for pairing with fried fish, pasta, and risotto made with fish and shellfish.

First year of production	2000
Varietal composition	Grechetto
Exposure and altitude	Various degrees of sun exposure and positions, predominantly facing southeast
Soil composition	Marine, clay and marly sands and volcanic soil
Cultivation system	Guyot, 3300 vines per hectare
Average age of productive vines	25 years
Yield per hectare	11000 Kg
Time of harvest	At the end of August
Fermentation temperature	TA controlled temperature of 15°C
Duration of fermentation	Two to three weeks
Malolactic fermentation	Partially completed
Mode and duration of ageing	At least four months in the bottle
Serving temperature	14°C