

FIORFIORE

Umbria Grechetto IGT



In the vineyard

VARIETY

100% Grechetto di Todi

FARMING SYSTEM

Guyot

PLANT DENSITY

2600 vines/acre

YIELD PER ACRE

Two tons

HARVEST

Mid-September, entirely 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.

MAURATION

12 months in large Slavonian oak barrels (50 Hl) and four months in bottle.

PRODUCTION

17.000 bottles

Winemaker's notes

COLOR

Full, pale yellow.

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

46/48°F

