



GRECHETTO UMBRIA IGT

TYPE OF WINE: structured white wine

THE GRAPE: 100% Grechetto G 5

VINIFICATION: the fermentation develops spontaneously in stainless steel vats, with no yeasts added, at controlled temperature

ALCOHOL: 13.5 % by volume

TOTAL ACIDITY: 6 ‰

COLOUR: straw yellow with golden reflections

BOUQUET: fragrant, intense, with remarkable delicacy and notes of citrus

TASTE: mineral, with good structure and pleasantly fresh

COMBINATIONS: excellent with seafood appetisers, soups, first courses and soft cheese

CONSUMPTION: evolves optimally for 2-3 years

POURING TEMPERATURE: 10°-12°C



Lambrecht

WINES & SPIRITS

SINT-MARTENS-LATEM