



Grechetto is an indigenous vine from central Italy, already known since the 15th century. It's considered one of central Italy's best white grapes.

If vinified pure, it yields a straw-yellow wine with greenish hues, with a delicate fruity aroma and clear notes of white fruits, such as pear; moderately acid, pleasant and balanced.

Bianco Umbria IGT "Greco di Renabianca"

GRAPE VARIETIES

Grechetto

WINEMAKING

Soft pressing of the whole grapes; fermentation at low temperature for 3 weeks.

AGEING

Refinement "sur lies"; 2-3 months in new barriques of white French oak from the forest of Bertrange in Bourgundy; one year in bottle.

ANALYTIC DATA

Alcohol content: 14 % vol.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow, with gold hue, brilliant; elegant hints of almond; balsamic note; anise and eucalyptus; full and rich body.

GASTRONOMY

It's excellent with any kind of fried fish or meat, lamb or chicken.

Serving temperature 13-15°C

AVAILABLE FORMATS

75 cl

