

GRECHETTO
UMBRIA IGT

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INDICAZIONE GEOGRAFICA TIPICA

2021

Grechetto


CASTELLO DI
CORBARA®

GRECHETTO

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Castello di Corbara has always believed in the potential of Grechetto grapes, and has thus produced this wine in purity since the winery's beginnings. The grapes come from a historical vineyard located on a hillside overlooking the Tiber river, a place particularly suited for Grechetto cultivation due to its microclimate, exposure to sunlight and breeze, and alluvial soil rich in pebbles and mineral particles. Over the years, the local Grechetto biotype has been reproduced and transplanted from old vineyards of over 50 years, in order to preserve its unique characteristics.

NAME OF THE VINEYARD: Torricella

TYPE OF SOIL: The Grechetto vines grow on the western side of the estate, at an altitude of about 230 meters above sea level. The soil is alluvial, of good porosity, and rich in clay and silt.

GRAPE VARIETY: 100% Grechetto

VINIFICATION, MATURATION, BOTTLE-AGEING: The juice is placed in our thermoregulated cellar's stainless steel tanks to vinify, a process that takes about 1 month. Then, the wine is kept on the fine lees for over 2 months, so it may develop aromas and bouquet. About 2 months of bottle-aging complete the process before the wine is ready for release.

SENSORY EVALUATION: Straw yellow colour with pale green reflections; delicate scent of fruit. Moderately acidic to the palate, with a fine fruity aftertaste.

FOOD PAIRING: Wonderful matches with this wine are cured meats, fried snacks, savoury pies, and delicate flavours like fresh cheese and white meat.