

# MONTEFALCO DOC GRECHETTO



CANTINA  
LA VENERANDA  
— 1568 —

This wine is produced only with Grechetto grape. It has a straw yellow color at it is particularly fine at the nose with a bouquet that develops between hints of elder flowers, broom and yellow-fleshed fruit: peach, mango; with a finish of aromatic herbs reminiscent of thyme, sage. Its alternation between flavor and freshness is excellent.

GRAPES VARIETY:	100% Grechetto
PRODUCTION AREA:	Montefalco
SOIL COMPOSITION:	Clayey and sandy
ALTITUDE:	300 a.s.l
ORIENTATION:	South-South West
LAYOUT:	3.000 vines per hectare
TRAINING SYSTEM:	Guyot
YEALD PER HECTARE:	80 q/ha
HARVEST:	Second half of September
VINIFICATION:	Traditional, in stainless steel tanks for a duration of 15/20 days at a constant controlled temperature.
AGEING:	In bottle for 4 months
AGEING THRESHOLD:	2-4 years
COLOUR:	Straw yellow colour
OLFACTORY NOTES:	Scents are intense with a bouquet of elderflower, broom and yellow fruits like peach and mango. Finish of aromatic herbs reminiscent of thyme and sage
FLAVOR:	Excellent its alternation between flavor and freshness that make up for a good persistence and fullness
SERVING TEMPERATURE:	10 - 12 °C
PAIRINGS:	Ideal as aperitif wine when paired with cheese. It is particularly suitable when paired with tartare, Carpaccio meat or with black or white truffle dishes. It can also be paired with first and second courses of meat or shellfish.



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