

GRECHETTO DOC COLLI MARTANI TERRE DE TRINCI





Appellation: D.O.C. 🏺 Grapes Variety : Grechetto Alcohol Vol. : 14 % Bottle size : 750 ml Region Umbria



NUMBER OF BOTTLES PRODUCED EACH YEAR: 7.000

PRODUCTION AREA: Colli Martani

VARIETALS: Grechetto

MAXIMUM PRODUCTION PERMITTED PER VINESTOCK: 2 kg WINEMAKING: Winemaking at controlled temperature. REFINEMENT: In steel tanks, and for 2 months in the bottle

CHARACTERISTICS: Straw yellow, fine and fruity aromas, substantial, round, and fresh to the palate.

AGING: About 2 years

SERVING TEMPERATURE: 10-12 C°

PAIRINGS: Ideal as aperitif, accompanying appetizers and seafood.





Terre de' Trinci has been one of the most influential wineries in the renaissance of Umbrian winemaking. The winery, which has profound links with this area since 1992, has found its best possible expression and investment in the Sagrantino di Montefalco DOCG. Alongside Sagrantino the estate has developed other modern—style wines to demonstrate us continuing evolution and desire to combine tradition and innovation. The winery has chosen to invest in the production of native local Sagrantino grapes in order to raise awareness and promote a wine inextricably entwined with its terroir.

The vineyards are the winery's real wealth. They are managed with the invaluable consultancy of an agronomist working closely and scrupulously with the winemaker to obtain grapes of outstanding quality,

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