

Arnaldo Caprai

Anima Umbra Grechetto 2024



TASTING NOTE

Aroma: Fragrant, fruity, yellow peach with light freesia and mineral notes. Taste: Dry and fresh with a lovely almond finish.

VITICULTURE

Training system: Spurred cordon, Guyot with vine density of 5000 vines per Ha. Yield per Hectar 9 tons.

VINIFICATION

12 months in steel and minimum 3 months ageing in the bottle.

FOOD MATCHING

Can be enjoyed alone or with a nice beans soup, white meats or fish dishes.

SIZE	75cl
VINTAGE	2024
ABV	14%
GRAPE VARIETIES	Grechetto (80%), Trebbiano (20%)
CLOSURE	Agglomerate Cork
SKU CODE	L0076124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Umbria
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Agglomerate Cork
PH	3.38
TOTAL ACIDITY	5.03g/l Tartaric
RESIDUAL SUGAR	1g/l
SKU	L0076124