

2024 Anima Umbra Grechetto IGT, Caprai



Country: Italy

Region: Umbria

Sub-Region: Rosso di Montefalco

Grapes: Grape Grechetto 80 ; Grape Trebbiano 20

Tasting Note:

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

Winemaking:

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

Vineyard :

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

Food matching:

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

Unique Selling Point:

Lively expression of two Umbrian indigenous varieties.

Code L0076124	Practice Yes
Product STILL	Acidity 5.03 g/L
Style White, Crisp, Dry and Refreshing	Residual Sugar 1 g/L
pH Level 3.38	Organic No
ABV 14.00 %	Biodynamic No
Closure Agglomerate Cork	Egg / Milk No
Bottle Size 75cl	



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