I CLASSICI / 'ELVÉ
white wine

'ELVÉ

TRASIMENO - Denominazione di Origine Controllata - GRECHETTO

VARIETY
Grechetto

EXPOSURE AND ALTITUDE
South-East/South-West - 280 m. above sea level

TRAINING SYSTEM
Spurred cordon system - 5000 v/he

YIELD
90 q/he

VINIFICATION
Manual harvest of grapes. Cryomaceration for 24 hours on the skins, soft pressing,.static cold natural clarification, fermentation at a controlled temperature of 16°C.

AGING
At least 6 months in steel on the fine lees. 3 months in bottle

ORGANOLEPTIC FEATURES
Intense straw yellow wine. The nose shows hints of white parfumed fruits with herbaceus hints. The Grechetto is fresh, deep and of rare complexity.

COUPLING
Appetizers, pasta and fish and white meat based preparations.

VINTAGE
2020

SIZE
750 ml

PACK
6 bottles / cork

AVAILABLE

PRODUCTION
7600 bottles

ALCOHOL BY VOL.
13,5%