



APPELLATION:	Grechetto di Civitella d'Agliano I.G.T. (typical geographical indication)
GRAPE VARIETALS:	100% Grechetto
CHARACTERISTICS OF THE VINEYARD:	The best grapes from five grechetto vineyards contribute to the assemblage of this wine. The highest grape percentage has historically come from the "Poggio della Costa" grapestock clone, planted in different vineyard parcels.
VINIFICATION:	Soft pressing, preventative purification of must at low temperature, fermentation in French oak barriques in our ancient tufa cellars.
MATURATION:	After fermentation, the wine remains in cask for nine months.
AGING:	Six months in the bottle before commercial release
LONGEVITY:	Responds well to several years' aging
COLOUR:	A rich gold
NOSE:	Elegant and complex with hints of white fruits, citrus, warm butter and hazelnut
PALATE:	Very well-rounded, fresh and velvety, with a lingering finish of fruit and vanilla
SERVING TEMPERATURE:	10° - 12°C



SERGIO MOTTURA

Loc. Poggio della Costa 1, 01020 Civitella D'Agliano (VT), ITALIA
Tel. +39 0761 915783 Email: vini@sergiomottura.com www.sergiomottura.com



biologico certificato
dal 1991