



APPELLATION:	Grechetto di Civitella d'Agliano I.G.T. (typical geographical indication)
GRAPE VARIETALS:	Grechetto 100%
CHARACTERISTICS OF THE VINEYARD:	The grapes come from our "Umbrico" vineyard, planted in 1968 with grechetto selected from from some of the oldest vines on the estate, and from the "Mecone" vineyard, planted in 1988. Both vineyards are relatively low-lying, exposing the vines to the early morning autumn mists that rise from Lake Alviano (fed by the waters of the Tiber). These mists aid the development of the noble rot that gives this wine its essential characteristics.
VINIFICATION:	Vinification takes place between Christmas and New Year with fermentation in stainless steel tanks at a controlled temperature. After fermentation and first racking, the wine matures in oak barriques for approximately twelve months.
MATURATION:	In oak barriques for twelve months
AGING:	In the bottle for at least six months
LONGEVITY:	Aging is of great benefit for this sweet wine.
COLOUR:	Crystal clear, golden with amber highlights
NOSE:	Very intense, persistent, delicate and ethereal
PALATE:	Mature, creamy and harmonious with undertones of honey
SERVING TEMPERATURE:	8° C



SERGIO MOTTURA

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