



APPELLATION:	Grechetto di Civitella d'Agliano I.G.T. (typical geographical indication)
GRAPE VARIETALS:	100% Grechetto
CHARACTERISTICS OF THE VINEYARD:	The "Poggio della Costa" vineyard is in Civitella d'Agliano and covers a surface area of 7 hectares, facing east at an altitude of 140m. Volcanic soil of medium consistency.
VINIFICATION:	Soft pressing, preventative purification of must at low temperature, slow fermentation at controlled temperature (18-20°C) for 15-25 days
MATURATION:	In stainless steel tanks on own lees until the end of March
AGING:	Depending on harvest conditions, it is normally bottled in March or April.
LONGEVITY:	Responds well to several years' aging
COLOUR:	A rich golden yellow
NOSE:	When very young it offers flavours of flowers and exotic fruits (pineapple). By late summer it develops a pleasing aromatic bouquet, full and fruity.
PALATE:	Warm, crisp and persistent with a lingering delicately tannic finish
SERVING TEMPERATURE:	10° - 12°C



## SERGIO MOTTURA

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