



LA TORRE A CIVITELLA

Name	Grechetto Civitella d'Agliano IGT
Production area	Civitella d'Agliano (VT), Lazio region. The area, called Tuscia viterbese, is located between the hills of the hinterland and the Tiber valley, which is the natural and administrative boundary with Umbria
Type of soil	Mainly volcanic, part of the volcanic complex of the Vulsini mountains and Lake Bolsena, with alluvial material resulting from the flooding of the Tiber River. Composition 40% Clay, 40% Sand, 20% Silt
Grape varietal	Grechetto 100% (Grechetto di Orvieto - Clone G109)
Vineyard characteristics	The grapes from the three oldest vineyards of the estate, planted between 1970 and 1980, contribute to the final assemblage. Free cordon pruning system
Harvest	Harvested and selected by hand in the first half of September
Production per hectare	5500 kilograms
Vinification	Soft pressing, preventive static decantation of the musts. The fermentation is carried out for the first 2/3 in steel and then in barrique
Aging	In barriques for 9 months, followed by 8 months in steel in contact with fine lees. In bottle for 12 months
Aging potential	Beyond 15 years
Vintage	1994
Bottle size	750 ml Borgognotta bottle, DIAM 10 cork stopper or STELVIN screw cap – Magnum bottle in wooden box with DIAM 10 cork stopper
Average production	1.100 cases
Tasting notes	Intense and elegant aromas with notes of white fruit and hazelnut. Round and velvety on the palate, with a persistent and slightly tannic finish
Serving temperature	12 C°

Certifications

