



MUFFO

Name	Grechetto Lazio Passito 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 come from the "Umbrico" vineyard planted in 1968 and from the "Mecone" vineyard planted in 1988. The relatively low position of the two vineyards allows them to be easily reached by the mold that in autumn mornings are released from the surface of Lake Alviano (formed by the Tiber River). These mold favor the development of noble rot which give the wine its typical characteristics
Harvest and drying	The harvest takes place at the beginning of October. The grapes are then placed on racks which are exposed exclusively to natural meteorological conditions. The drying lasts until mid-December
Production per hectare	3000 kilograms
Vinification	Soft pressing, preventive static decantation of the musts. Fermentation in steel
Aging	In barrique for 24 months
Aging potential	Beyond 10 years
Vintage	1992
Bottle size	750 ml Borgognotta bottle, DIAM 10 cork stopper or STELVIN screw cap
Average production	2.500 cases
Tasting notes	Complex nose with notes of honey, apricot and quince. Sweet and fresh on the palate, with great persistence. The various components remain in a perfect balance
Serving temperature	8 C°

Certifications

