



POGGIO DELLA COSTA

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| 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 | "Poggio della Costa" vineyard covers an area of 7 hectares and is exposed to east at an altitude of 140 meters. It was planted in 1970 |
| 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. Fermentation in steel |
| Aging | In steel for 9 months, with contact with fine lees. In bottle for 8 months |
| Aging potential | Beyond 15 years |
| Vintage | 1990 |
| Bottle size | 750 ml Borgognotta bottle, DIAM 10 cork stopper or STELVIN screw cap |
| Average production | 2.500 cases |
| Tasting notes | Medium intensity aromatic impact with notes of ripe fruit, warm and persistent flavor which highlights the classic tannic sensation of Grechetto |
| Serving temperature | 12 C° |

Certifications

