



# PERTICAIA

*Nel linguaggio arcaico la Perticaia è l'aratro, strumento simbolo dell'attività agricola. L'aratura ha segnato il passaggio dalla pastorizia all'agricoltura, il radicamento al territorio.*

**UMBRIA**  
INDICAZIONE GEOGRAFICA TIPICA  
**GRECHETTO**

## GRECHETTO I.G.T.

### GRAPE VARIETY:

*Grechetto 90%  
Trebiano Spoletino 10%*

### HARVEST TIME:

*According to the maturity of the different grapes*

### VINIFICATION:

*Soft pressing of whole grapes under inert gas*

### FERMENTATION:

*Cold static clarification and successive fermentation of clear must*

*In stainless steel containers at temperatures between 15-16°C*

### AGING:

*At least six months on fine lees formed by the fermentation leavens*

### COLOUR:

*Straw yellow with typical golden reflections*

### BOUQUET:

*Recall fruits such as yellow peaches, apricots, and camomile, embellished with hints of citrus.*

### TASTE:

*Wine of an optimum structure with a tannin finish and taste intensity.*

### IDEAL WITH:

*Food pairing excellently accompanies first courses of sauces, pizzas, soups and fresh, soft cheese.*

### EVOLUTION:

*Evolves optimally for 2-3 years if conserved in appropriate conditions*



Azienda Agraria  
**PERTICAIA**

*Winery and Vineyards - Località CASALE - 06036 MONTEFALCO (Pg)*

*TEL (+39)0742.379014 - FAX (+39)0742.371014*

*guidoguardigli@libero.it*

***www.perticaia.it***