



CANTINA FRATELLI PARDI

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# Montefalco Grechetto

DENOMINAZIONE DI ORIGINE CONTROLLATA

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#### SOIL TYPE

Sedimentary and clayey.  
Exposure East, South-East.  
Alt. 210 meters a.s.l.

#### GRAPE VARIETIES

100% Grechetto.

#### YIELD

Grapes 90 q. per ha  
Wine 55 hl per ha  
Vines 4000 per ha

#### HARVEST PERIOD

End of August, first part of September.

#### HARVEST METHOD

Manual.

#### VINIFICATION

Soft pressing of whole grapes. Fermentation at constant temperature (20°C) for 20 days in stainless steel tanks. The bottled wine is aged in the cellar for a minimum of two months.

#### SERVING SUGGESTION

Far east flavours with vegetable tempura, more Mediterranean tang with crispy grilled blue mackarels.