



AZIENDA AGRARIA
SCACCIADIAVOLI
di Pambuffetti

MONTEFALCO GRECHETTO DOC (EN)

Grape Variety: Grechetto 100%

Yield per hectare: 10.000 kg

Harvest: first ten days of September

Vinification: in stainless-steel tanks

Aging: in stainless-steel tanks “sur lies”, and in the bottle for a minimum of 3 months

Color: straw yellow with light green highlights

Bouquet: sweet, fruity and floral

Taste: soft and round with a fresh acidity, long and persistent fruity finish

Food Pairing: perfect with soups, pastas, rice dishes, and fish courses

Temperature: 6-8 °C, 45-50° F

Bottle size: 0,375 Lt. / 0,75 Lt.

Grechetto is an indigenous Umbrian varietal. We make it in a single variety vinification to produce a dry white wine that presents a range of lively aromas, both in the bouquet and in the mouth. Sweet fruit, white and yellow flowers and a fresh acidity keep the wine alive and persistent. At the right temperature it is the perfect accompaniment during hot summer days, as well as all year long with soups and pastas, or light main courses.

