



Castello di Magione

Grechetto

Umbria I.G.T.

Appellation:	Umbria I.G.T.
First vintage:	2008
Grape varieties:	Grechetto
Elevation:	300 m.s.l.
Exposure:	Southwest
Soil type:	Clay loam
Vine training system:	Guyot
Plant density:	5.000 plants per hectare
Winemaking:	Vinification and aging in steel vats at a controlled temperature
Bottles produced:	60.000 bottles
Bottle sizes:	0,75 litres

This fresh, fragrant and well-balanced wine is made from Grechetto grapes grown on our hills. A young white wine that reveals freshness in floral aromas and a fragrant mouthfeel sensation enhanced by a good acidity and long finish.

