

# DI FILIPPO



UMBRIA

## **Grechetto Colli Martani DOC**

**Grapes:** 100% Grechetto

**Area of Production:** Collinare

**Wine Making Process:** A controlled fermentation takes place at 64 degrees fahrenheit. After fermentation is complete the wine is left in contact with the lees until bottling.

**Alcohol:** 13%

**Tasting Notes:** This wine is a wonderful straw yellow color with pleasant green accents. The nose is both fruity and intense, a characteristic of this variety. On the palate this grechetto is robust and with good fruit and a long enticing finish.

**Food Pairing:** Serve with light first courses, grilled vegetables, and fish.



419.625.9463

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