

PERTICAIA GRECHETTO UMBRIA



Grechetto and Trebbiano Spoletino. Straw yellow color with golden reflections. A Bouquet of yellow peaches, apricots and chamomile embellished with hints of citrus. Lively, fruit forward, fleshy, nicely sour and dry. A wine of optimum structure with a lingering, tannic finish. Pairs perfectly with light starters, young cheeses, mushroom based pasta or rice, Carbonara, Burrata salad, pizza, fish or shellfish soup. Organic.

From the Umbria Grechetto Appellation, Italy. The vineyards now total some 120 acres of well drained, lean soils with the addition of more than 250 olive trees. The lands are slightly sloped, are 320-350 meters above sea level, and are mainly facing south, south-west. The wine comes from two native vines: Grechetto, a thick skinned white grape probably of Greek origin, and Trebbiano Spoletino, whose name probably derives from Trevi, a town near Spoleto. The grapes are harvested by hand in the cooler hours, on different days to insure optimal ripeness. Soft pressing under inert gas.

Spontaneous fermentation of the clear must with native yeasts present on the skins takes place in temperature controlled stainless steel. Aged for at least 6 months on the lees in small French oak barrels, barriques and tonneaux. All operations are followed by the owner and the oenologist Emiliano Falsini, a great connoisseur of the territory and the wines of Montefalco. The goal is that of making wine with local grape varieties that the environment has chosen and styled in order to transmit the originality and personality of Umbria.

Veteran agronomist, Guido Guardigli worked as a consultant for many wineries throughout Italy in his career. In 2000, after his retirement, Guardigli bought an estate of his own, located in Casale, not far from Montefalco. After having bought the lands, the substantial work of planting new vineyards began and the construction of a modern cellar, in balance with the surrounding environment that maintained the appearance of the old farms in the area. *Perticaia* is the word for plow in Umbria's dialect (it is *aratro* in Italian) the instrument that, more than any other, marks the transition from sheep farming to agriculture. Perticaia is at the center of green Umbria, among the hills cultivated with olive groves & vineyards, surrounded by medieval towers, villages & castles. Guido works there with Alessandro Meniconi, a native son and an energetic young winemaker.

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Tasting Note:

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Grechetto & Trebbiano Spoletino. Aromas of peaches, apricots, chamomile & hints of citrus; lively, fruit forward, fleshy, nicely sour & dry; optimum structure with a lingering, tannic finish. Organic.

Shelf Talker:



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