



TECHNICAL DATA SHEET

VIRBIO - LAZIO IGP GRECHETTO

GRAPEVINE:	100% Grechetto
PROCESSING AREA:	Hill, about 412mt above sea level (Ariccia RM)
GRAPE HARVEST:	Manual
REFINEMENT:	Inox (12 months)
ALCOHOLIC DEGREE:	From 12,5%Vol to 13,0%Vol
COLOR:	Straw yellow with greenish reflections
CONSISTENCY:	Fairly consistent
OLFACTORY NOTES:	Fresh white flowers (acacia - hawthorn - elderberry); Fresh fruits (white peach - pear); Dried fruits (figs - apricots); Exotic fruits (pineapple - passion fruit); Spicy notes (vanilla - cinnamon); Mineral notes (flint).
SERVING TEMPERATURE:	10 - 12°C
PAIRINGS:	Fish soups, first courses based on fish and shellfish, baked or roasted fish, grilled or roasted white meats, lightly seasoned cheeses
SOME CURIOSITY:	The origins of this grape are very ancient, and it was already mentioned by Pliny the Elder in his writings. There are many theories about its name. The first one links it to its Hellenic origin (or however Middle Eastern) and it could be among those grapes imported in central Italy by Romans after the colonization of Magna Graecia. Another theory, instead, asserts the name grechetto to be introduced only in the Middle Ages because of a parallelism between this grape and the ones imported from Greece. In the past this grape was mainly used for blending and in fact it is present in many productions disciplinary of wines from central Italy. In recent years there is a return to the vinification in purity in order to obtain a pleasing and easy drinking wine, ideal for aperitifs as well.

WINE