



Il GRECHETTO 2020

Description Grechetto di Salviano is made from 100% Grechetto di Todi grapes, which is an ancient indigenous grape from the lands surrounding the medieval village of Todi. At Salviano the Grechetto grapes used to make this wine come from the most important vineyards that are between 20-25 years old. Harvest is in late September, and careful selection is used in these vineyards as all grapes are collected manually.

Tasting Crisp yet mouth filling at the same time. The Grechetto di Todi grape flourishes in this territory. Aromas of white flowers, tropical fruits and notes of minerality lift out of the glass. Medium bodied with a nice balance between roundness and crispness, and a pleasant oiliness on the back palate. This is a very clean and pure example of Grechetto di Todi without any oak aging to ensure only the characteristics of this grape and the terroir are represented. Best served at 15 degrees Celsius.

Grape Variety 100% Grechetto di Todi

Altitude 400 meters

Soil Tuffaceous with fine gravel.

Name & Age of the Vineyards Castello and Apparita; 20 to 25 years

Training Guyot

Harvest Manual harvest, taking place during the second half of September. Grechetto di Todi is one of the last white varieties on the property to be harvested.

Vinification and Finishing Upon arriving at the winery, the grapes undergo destemming and a soft pressing. The must undergoes a static clarification process at a low temperature and subsequently, part of the must ferments in steel tanks at a controlled temperature of 18 degrees Celsius, while another part of the must ferments in terracotta amphora at around 20 degrees Celsius. This is followed by aging on the lees until the following March to enrich its organoleptic characteristics. Prior to bottling, the wine is filtered with cartridges made of potassium caseinate. Finally, the wine is left to develop in bottle for a minimum of four months before release.

Production: 3,500 bottles