



PENSIERO

DENOMINATION

Lazio IGP Grechetto.

GRAPE VARIETY

100% Grechetto.

VINEYARD

Altitude: 450 m above sea level

Exposure: Est.

Terrain: Medium-textured volcanic soil.

Year of planting: 1998.

Vine training: cordon spur system, 4500 root stocks/hectare.

Harvest/hectare: 70 quintals (7000 kg or 15432 lbs) of grapes..

PRODUCTION

Harvest: usually in mid-September.

Wine-making process: The grapes are selected by hand and, through gentle pressing of the whole grapes, a maximum must yield of 60 per cent is achieved. The first stage of fermentation takes place in temperature-controlled stainless steel tanks; towards the end, around 30 per cent of the wine is transferred to barriques, where fermentation is completed and the wine is aged for several months.

TASTING NOTES

Color: Brilliant gold with greenish reflections

Aroma: Floral and fruity, with hints of acacia and notes of vanilla, citrus and butter.

Flavor: Fresh and smooth, with a lingering finish of fruit and vanilla.

Pairing: Traditional soups made with pulses, fish dishes in general, and white meat.

ANALYTICAL DATA

Alcohol: 13,5% Vol

pH: 3,17

Total acidity: 5,10 gr/lt

Volatile acidity: 0,23 gr/lt

Sugars: 4,60 gr/lt
