



CLARIGNANO

Montefalco Grechetto DOC

TECHNICAL INFORMATION

PRODUCTION	3000 bottles of 750 ml
VINTAGE	2023
GRAPE VARIETAL	Grechetto 85%; Viogner 15%
HARVEST	September, by hand
VINIFICATION	gentle pressing, static cold clarification, temperature controlled fermentation in stainless steel vats
AGING	on the less in steel for 4 months
REFINEMENT	in bottles for 3 months

CHARACTERISTICS

It has a straw yellow color, the nose is intense and fruity, with citrus and tropical fruit aromas. In the mouth it is fresh and savory, balanced and persistent.

ACCOMPANIES

It pairs well with land and sea entrees, with seafood first dishes or with legume and cereal soups. Ideal pairing also with fish second dishes.

ABV 14%

SERVING TEMPERATURE 12°C

COINTAINS SULFITES

