

Falco Pecchiaiolo - Montefalco Grechetto DOC

CONTROLLED DENOMINATION OF ORIGIN



The ideal wine for any occasion, straw yellow in colour with yellowish reflexes, on the nose it is vinous yet fruity, with delicate citrus fruit aromas. Soft yet full-bodied, it presents delicately acidic notes and an almond after-taste.

CULTIVATION TECHNIQUE

Grechetto vine fields are located at an altitude of around 300 metres and are grown at a density of 3000 plants per hectare, according to the guyot method, yielding around 10 tons per hectare.

VINIFICATION

Grapes are hand picked and left to cool in a cell over night at 5° before being delicately de-stemmed and cryomacerated for 24 hours. They are then delicately pressed in the absence of oxygen. The must ferments in temperature controlled stainless steel barrels.

AGEING

In the bottle for at least three months

SERVING TEMPERATURE

12°-13°

SERVING SUGGESTIONS

Excellent as an aperitif, served with charcuterie and cheese starters, vegetable soups, fish-based first and second courses, saffron risotto and white meat.

GLASS

Bordeaux glass

PRODUCT PALLETISATION

Items per carton: 6

Cartons per layer: 25

Layers per pallet: 4

Cartons per pallet: 100

Pallet height (cm): 140

Pallet weight (kg): 725



BereBene
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MONTEFALCO

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