BALDASSARRI



IGT UMBRIA - GRECHETTO "ARCHETTO DORATO"

Organoleptic Test

Blend: 100% Grechetto.
Appearance: Clear, limpid.
Colour: Deep straw yellow, with greenish highlights.
Scent: Cantina Baldassarri's Grechetto is rich in floral and fruity notes, particularly broom, pear, apple and musk, typical descriptors of the variety used. Its intensity and olfactory persistence are particularly interesting.
Flavor: The wine is extremely soft on 'attack, with a moderately acidic development and a slightly bitter finish. Particularly striking are its gustatory softness and excellent balance, right from the first months after bottling. An all-meal wine that derives maximum organoleptic benefit after a short period of aging in the bottle.
Production: The harvest is carried out in perforated boxes of KG15 each. The grapes are destemmed and undergo a soft pressing here its selection of the different fractions of must takes place. The must is clarified and the bottoms are separated. Selected yeasts are added. Alcoholic fermentation that is thermo-controlled lasts about ten days. Aging is done in stainless steel "sur lies." The wine is cold tartarically stabilized during the month of February. Then the wine is blended and bottled.
Food Pairings: Grechetto Baldassarri prefers pairings with fish dishes, however being particularly structured it is recommended to try it with porchetta pork and risotto alla norcina, at a serving temperature of 12°C.

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