

ARAMINTO
GOLD





VINTAGE 2007

CLASSIFICATION Grechetto Colli Martani I.G.T.
(Labeled with the locality of creation)

BLEND Grechetto 100 %

ALCOHOL BY VOLUME 15%

LOCALITY OF CREATION Uncinano of Spoleto, Perugia, Italia

VINEYARD CHARACTERISTICS

Training Spurred cordon. Planting system 2,80 m x1 and 3.600 grapes/hectare

Elevation Around + 348 m on sea level

Soil Superficial sedimentary coverage, clayey silty and silty sandy

Climate Remarkable temperature range between daytime and night, favourable land breeze thanks to the particular location of the vineyard just at the mountainside of Monti Martani (ca 1.094 mt)

Exposure South-east direction

Yield 45 – 50 quintal /Hectare

WINE CHARACTERISTICS

Colour Straw-yellow with golden highlights

Bouquet Fine, typical with exotic, fruity and spiced scents

Palate Intense and persistent, with a good acidity and structure

PICKING PERIOD Late

VINIFICATION In stainless steel vats after the low temperature skin contact method. It consists in a sudden lower of temperature of the just picked grapes with dry ice. This process help to extract scents and boWuquet preserving the inner quality of grapes

MATURATION Almost 18 months in durmast barriques containing max 2,25 hl

BOTTLE CAPACITY 750 ml

SERVING TEMPERATURE We suggest to serve no colder than 12°-14°

TASTING GLASS We suggest a tasting glass without any printing or painting, capacity around 350 ml and 62-82 mm in diameter. Best pouring a quarter of glass capacity

SERVING SUGGETIONS We suggest to serve with shellfish, crustaceous, desserts and cakes

