

PODERE MARELLA



Organic Wines and Country Retreat since 1974

Godot Grechetto



Appellation	IGT Umbria
Grape varieties	100% Grechetto
Vintage	2019
Area of production	Lake Trasimeno, Castiglione del Lago, Perugia
Type of soil	Clay, Sand, Silt
Average vine age	15 years
Vines per hectare	4500
Yield per hectare (Kg/ha)	8000
Altitude	300 masl
Certifications	Organic Bioagricert
Winemaking	The grapes are hand harvested in small crates and taken to the winery where they go through a crusher-destemmer and are subsequently gently pressed in a mechanical press
Fermentation	20 days in steel vats for 35% of the wine and the rest in French barrels of Slavonian oak for 25/30 days with 'batonnage' technique
Malolactic Fermentation	Yes
Ageing	35% in steel vats for 6 months and the rest in oak barrels for 6 months. Minimum 6 months in the bottle
Yeast	Certified organic French yeasts
Enologists	Jean Natoli and Guido Beltrami
Agronomist	Gwenael Thomas
Alcohol	14% vol
Residual Sugar	< 1 g/l
Acidity (g/l)	3,07 H2SO4
Ph	3,59
Total SO2	46 mg/l
Grape to wine ratio	55%
Number of bottles	1676
Bottle type	Bordelaise
Stopper	Cork
Tasting notes	
Colour	Deep Straw
Aroma	Notes of toasted bread, cinnamon, curry and poached pears
Flavour	Full in the mouth and very classy
Food pairing	Fish-based tasty dishes, white meats, aged cheese