

PODERE



MARELLA

Organic Wines and Country Retreat since 1974

Godot Grechetto



Appellation	IGT Umbria
Grape varieties	100% Grechetto
Vintage	2021
Area of production	Castiglione del Lago, Perugia
Type of soil	Clay, Sand, Silt
Average vine age	16 years
Vines per hectare	4000
Yield per hectare (Kg/ha)	9000
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 50% of the wine and the rest in French barrels of Slavonian oak for 25/30 days with 'batonnage' technique
Malolactic Fermentation	Yes
Ageing	50% in steel vats for 6 months and the rest in oak barrels for 6 months. Minimum 4 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)	3,40 H ₂ SO ₄
Ph	3,42
Total SO₂	83 mg/l
Number of bottles	3180
Bottle type	Bordelaise
Stopper	Cork
Tasting notes	
Colour	Pale Yellow with bright golden overtones
Aroma	Delicate nose, with notes of white flowers, grilled hazelnut, yellow fruits and mirabelle-plum tart.
Flavour	Silky mouthfeel with a dynamic finish
Food pairing	Fish-based savoury dishes, white meats, aged cheese
Awards	2022 The Merano Wine Hunter Award