



Organic Wines and Country Retreat since 1974

## Godot Grechetto



<b>Appellation</b>	IGT Umbria
<b>Grape varieties</b>	100% Grechetto
<b>Vintage</b>	2021
<b>Area of production</b>	Castiglione del Lago, Perugia
<b>Type of soil</b>	Clay, Sand, Silt
<b>Average vine age</b>	16 years
<b>Vines per hectare</b>	4000
<b>Yield per hectare (Kg/ha)</b>	9000
<b>Altitude</b>	300 masl
<b>Certifications</b>	Organic Bioagricert
<b>Winemaking</b>	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
<b>Fermentation</b>	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
<b>Malolactic Fermentation</b>	Yes
<b>Ageing</b>	50% in steel vats for 6 months and the rest in oak barrels for 6 months. Minimum 4 months in the bottle
<b>Yeast</b>	Certified organic French yeasts
<b>Enologists</b>	Jean Natoli and Guido Beltrami
<b>Agronomist</b>	Gwenael Thomas
<b>Alcohol</b>	14% vol
<b>Residual Sugar</b>	< 1 g/l
<b>Acidity (g/l)</b>	3,40 H <sub>2</sub> SO <sub>4</sub>
<b>pH</b>	3,42
<b>Total SO<sub>2</sub></b>	83 mg/l
<b>Number of bottles</b>	3180
<b>Bottle type</b>	Bordelaise
<b>Stopper</b>	Cork
<b>Tasting notes</b>	Pale Yellow with bright golden overtones
<b>Colour</b>	Delicate nose, with notes of white flowers, grilled hazelnut, yellow fruits and mirabelle-plum tart.
<b>Aroma</b>	Silky mouthfeel with a dynamic finish
<b>Flavour</b>	
<b>Food pairing</b>	Fish-based savoury dishes, white meats, aged cheese
<b>Awards</b>	2022 The Merano Wine Hunter Award