

Ametistas Grechetto Umbria I.G.P. 2014



Vine: Grechetto 100%

Production area: Municipality of Torgiano (PG), about 200-300 metres above sea level, an ancient cultivation Etruscan area.

Pedoclimatical characteristics:

Subsoil made of sandstones and marl (higher level) and ancient lake and river sediments (lower level), soil made of rough sandy-loam texture, low fertile, with high percentage of limestone and rich in minerals. Very fresh and rainy vintage with a hot end of September which has led to a good ripening of grapes.

Vineyard: Vines 40-45 years old

Yield per hectare: less than 4000 kilograms,

Agronomic practices:

Organic e biodynamic, treated with copper sulphate, sulphur, propolis and wild herbs infusions (horsetail, stinging nettle), green manures with a balanced leguminous content and other extracts, alternating rows, use of biodynamic preparation (500 e 501) twice a year, biodynamic composts, and vegetable waste, if necessary.

Grape harvest:

By hand, in 18 kilograms boxes, a half the second week of September, the other half early October.

Winemaking:

Grapes of September, the whole clusters, are pressed with a vertical ancient press, while early October grapes are manually destemmed and steep for about three-four days.

Fermentation takes place thanks to native yeasts without temperature control in small stainless steel or concrete tanks for about two-three weeks.

Refinement:

Aging dregs for about 8-9 months, with repeated batonnage.

Pouring and bottling in waning moon and fruity days (according with the biodynamic moon calendar), with clear sky (high air pressure). Bottling on next July after the harvest, without filtration and purification. Pause of seven months in wine cellar before selling.

Technical data: 13,5% alcohol, pH 3.2, circa 40 mg/l SO₂ total

Opinion:

Golden yellow color, intense subtle, intense fragrances of quince jam, candied orange, mango, ginger, herbs of mediterranean maquis, wildflowers, honey and beeswax, sapid taste of good structure due to tannins in the peelings of the vine.