



## **Ametistas** Grechetto Umbria I.G.P. 2016

**Vine:** Grechetto 100%

**Production area:** Municipality of Torgiano (PG), about 200-300 m. 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 balance vintage, rainy in May and June and hot and dry during July and August, with extreme temperature changes (15-20 degree) from day to night during September.

**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 wast, 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 places thanks to local yeasts without temperatures control in small stainless steel or concrete tanks for about two-three weeks.

***Refinement:***

Aging dregs for about 10-11 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 August after the harvest, without filtration and purification. Pause of 7 months in bottles before selling.

**Technical data:** 14.5% alcohol, pH 3.3, less than 30 mg/l SO<sub>2</sub> 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.