



Valle di Assisi Assisi Grechetto D.O.C.

(ah-SEE-see gra-che-TOH)

St. Francis of Assisi famously said: "Everyday, preach the gospel -- and when necessary, use words." Translation: let your actions do the talking. The estate Valle di Assisi, owned by the Bianconi family, certainly lives by this credo. Sparing no expense, famiglia Bianconi has carved out a name for themselves, with their 4-Star Resort and Spa surrounded by their ultra-manicured, spectacular vineyards. Humble and hardworking, they delight in surprising people with their continuous excellence. Here, this Grechetto is a stunner -- brisk, bracing, clean, with honeysuckle and pineapple notes.



LOCATION

Umbria, Italia.
(Located in the Assisi valley)
7 hectares. 200 meters.



SOIL

Medio impasto. Loose with deep clay.



ESTATE

Valle di Assisi.
(vah-LAY day ah-SEE-see)



VINE

Spurred Cordon.
5,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Susanna Bianconi.
(su-SAH-nah bee-AHN-coh-nee)



VINIFICATION

15 days in temperature controlled stainless steel.



VARIETALS

90% Grechetto,
10% Trebbiano.



BARREL

No barrel aging.



RESIDUAL SUGAR

0.19 grams per liter.



MATURATION

2 months in the bottle.



ACIDITY

5.4 grams per liter.



VINTAGE PRODUCTION

1,250 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Grilled halibut, pork,
and salty, hard cheeses.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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