



Assisi DOC

From vineyards located in grounds with favourable exposure and entering in the range of hills between 180 and 350 meters above sea level, in part in the townships of Assisi and Spello, in the province of Perugia, and of the county seat itself, the following types of wine are obtained:

BIANCO (WHITE) - made with Trebbiano (50 - 70%) and Grechetto (10 - 30%) grapes, to which the fruit of other local white-grape vines can be added (maximum 40%).

Colour: pale yellow with greenish reflections

Bouquet: pleasing, fresh, characteristic bouquet

Taste: dry, fresh, slightly fruity taste

Minimum alcohol content: 10,5%.

Use: aperitif or table-wine

GRECHETTO - made with grapes from the vine of the same name (minimum 85%) and possibly with the addition of other local white grapes

Colour: soft, pale yellow

Bouquet: pleasant, fresh, characteristic bouquet;

Taste: dry, fresh, slightly bitter, fruity, harmonious.

Minimum alcohol content: 11,5%

Use: with fish

ROSSO (RED) - made with Sangiovese (50 - 70%) and Merlot (10 - 30%) grapes, to which other local red grapes may be added (maximum 40%);

Colour: ruby red

Bouquet: vinous, characteristic, perfumed

Taste: dry, full-bodied, harmonious, intense and persistent.

Minimum alcohol content: 12%.

Use: table wine.

ROSÉ - made with the same grapes as our Red wine

Colour: more or less intense rosy colour

Bouquet: vinous, delicate

Taste: dry, fresh, harmonious.

Minimum alcohol content: 11%.

Use: table wine.

NOVELLO - made with the same grapes as our Red wine

Colour: ruby red, with purple reflections

Bouquet: fruity, persistent

Taste: harmonious, fresh, even lively.

Minimum alcohol content: 11%.

Use: table wine.