



Colli Martani DOC

The land on the left bank of the Tiber river is rich in evidence of the wine-producing activity conducted in the area, first by the Etruscans and then the Romans. The local wine is noted especially for its particular suitability for long aging.

Renowned for the production of wine from the time of Ancient Rome (Martial and Plinius the Elder speak of it) this area, which includes a vast area to the North East and South West of the ridge of the Colli Martani, is improving rapidly in quality with single-vine wine production.

Tipologie Trebbiano

At least 85% Trebbiano, Trebbiano Spoletino, Grechetto, Malvasia bianca di Candia, Malvasia, Garganega and Verdicchio, alone or jointly, up to a maximum of 15%.

Colour: pale yellow with green reflections

Bouquet: characteristic slightly vinous bouquet

Taste: dry, tart, slightly fruity, characteristic and refined.

Use with: pasta dishes with fish sauces, chicken salad, deep-fried vegetables.

Grechetto

At least 85% Grechetto; Trebbiano, Spoletino, Malvasia & Malvasia di Candia, Garganega & Verdicchio, alone or jointly, up to a maximum of 15%. This wine may be labelled with the geographical sub-denomination 'of Todi', whenever obtained exclusively from grapes produced in the township of Todi.

Colour: pale yellow

Bouquet: slightly vinous, delicate and characteristic.

Taste: dry (or semi-sweet), velvety, slightly bitter aftertaste, fruity, characteristic, harmonious.

Use with: hot appetizers and spicy regional pasta dishes such as rigatoni alla norcina.

Sangiovese e Sangiovese Riserva

At least 85% Sangiovese; Canaiolo, Ciliegiolo, Barbera, Merlot, Montepulciano, Trebbiano, Trebbiano Spoletino, Grechetto, Malvasia & Malvasia di Candia, Garganega & Verdicchio, alone or jointly, up to a maximum of 15%. The white grapes must not exceed 10% of the overall total of complementary vines.

This wine cannot be consumed before undergoing mandatory aging for at least a year. If it is 12 proof and is aged for two years, of which at least one in oak casks, it can be labelled "Reserve".

Colour: ruby red if young, with hints of orange and garnet if aged

Bouquet: characteristic vinous bouquets which become ethereal with age.

Taste: dry, harmonious, slightly tannic and pleasantly bitter. It has characteristic nuances of red fruits and is delicately herbaceous.

Use with: baked pasta, polenta with pork ribs, Umbrian roast pig, aged cheese