



TERRE DE
LA CUSTODIA®
AZIENDA AGRARIA

MONTEFALCO
D.O.C.
GRECHETTO
2022



THE VINEYARD

The 2022 harvest featured low rainfall in both the autumn-winter and spring-summer periods. Also, in terms of temperatures, the figures were almost always above the seasonal averages, leading to an earlier arrival of all phenological phases of the vines. The rains that came after mid-August and in early September allowed the grapes, particularly the red ones, to regain their balance, initially not very generous in terms of yield but very rich in content. Great work took place in the vineyard to 'compensate' for the weather difficulties of the period. Managing foliage is very important to keep the bunches covered to avoid sunburn and the dangerous stagnation of moisture around the bunches, which can cause disease. Soil management should not be forgotten, particularly during the summer to avoid the formation of dangerous cracks in the soil and to prevent evapo-transpiration that would quickly draw water away from the roots of our vines. The early ripening led to a generally early harvest of white and red grapes. It was a very oenologically interesting year, which in terms of quality presented grapes with a sugar and colouring substance content that is probably higher than average. Monitoring sugars and acidity is essential to pick the ideal time for harvesting. The grapes entering the cellar are always very healthy.



WINE MAKING

Grapes selected from the Grechetto Cru already in the field and harvested early in the morning, at the lowest temperatures of that period, and cooled upon arrival in the cellar, thus avoiding both oxidative phenomena, which can compromise the aromatic potential, and any unwanted fermentations. White vinification with soft pressing of the grapes in an oxygen-free environment so as to slow down as much as possible the oxidase activity of enzymes. Static decantation for 24 hours to clean the must, inoculation with selected yeasts by triggering alcoholic fermentation. Fermentation took place at a low temperature for 12-14 days in steel silos. Part of the wine was placed in wood for fermentation. Aging on the lees in barrique and steel for 4 months. The mass was assembled in steel and additional refinement in bottle for another 2 months.



TASTING NOTES

The rich lands of Montefalco give us an intense yellow wine, with golden reflections; The typical aromas of the variety, yellow fruit and Mediterranean vegetation pave the way for evolved notes of spices and candied citrus fruits. It envelops the palate, despite maintaining its characteristic freshness. For serving at 12/14°C, with truffle-based first courses, chicken seasoned with spices and roast fish.

THE WINE

Grape varieties: GRECHETTO
Production area: MONTEFALCO
Vineyard surface area: 5 HECTARES
Vineyard altitude: 400 ASL
Vineyard age: 16 YEARS
Soil type: MEDIUM TEXTURE, TENDING TO CLAY
Training system: SPURRED CORDON, GUYOT
Density of vines: 5000
Production per hectare: 100 QL
Grape harvest: MID OF SEPTEMBER
Wine making: IN STEEL
Alcoholic fermentation: IN STEEL AND WOOD
Malolactic fermentation: NO
Ageing: ON STEEL AND WOOD, THEN IN BOTTLE
Serving temperature: 10° C
Bottles produced: 44.000
Alcoholic strength by volume: 13% VOL

TERRE DE LA CUSTODIA Loc. Palombara Gualdo Cattaneo (PG) - info@terredelacustodia.it

PRODUCT DESCRIPTION	PRODUCT DATA			BOTTLE INFORMATION			CASE INFORMATION					PALLET INFORMATION 80X120		
	EAN	ITF	COD	H (cm)	ø (cm)	Kg	NBC	H (cm)	P/D (cm)	L/W (cm)	Kg	CxF	C tot	H (cm)
MONTEFALCO DOC GRECHETTO Terre de La Custodia	8007153800688	68007153800680	30006481	33	8,3	1,455	6	17	24,7	34,3	9,2	21x4	84	140