

CANTINA FRATELLI PARDI GRECHETTO DOC 2020

Company legal name: CANTINA FRATELLI PARDI

Brand history: Pardi winery was created in 1919 by Alfredo, Alberto and Francesco Pardi. The same will and commitment have been passed generation to generation.

From 2003, with the same integrity and honesty of my great grandfather, I, Albertino Pardi, after my studies in viticulture and oenology in Conegliano University, inherited the helm of the winery.

I always wanted to work in the vineyards and in the cellar. I remember myself following my grand dad around and the «magic» process of producing wine.

Winemaker name: ALBERTO MARIO PARDI

Key Facts

Type: White

Grape varietal(s): 100% Grechetto

Alc % on Lab Analysis: 14.23

Alc % on label: 14

Acidity %: 5.10g/l

Residual sugar: 0.5 g/l

Vineyard

Province:

Appellation: DOC Montefalco

Appellation history:

Single vineyard or commune: Single Vineyard

Commune name:

Vineyard name: Cerrete piccolo

Vineyard history:

Hectares (ha): 1 ha

Exposition: East-South East

Year planted: 2005

Clones? Grechetto di Todi G5Guyot

Soil type: 41% clay, 41% silt, 13% fine sand, 5% coarse sand

Trellis type or system:

Harvest/Winegrowing

Harvest method: By hand

Organic: low impact

Certified organic: No

Weather conditions during growing season: The last two months of 2019 saw a lot of rain, but January and February were warmer and drier. Still the water reserves were enough. Growth slowed down in June due to heavy rainfall. The heat was relentlessly hot in July and August making up for any problems that might have arisen in June. Harvest began half September

Harvest date: 14 Settembre 2020

Winemaking

Sorting method: manual

Destemming method: With the stems

Cold maceration: no

Type of yeast: Selected

Punch down or pump over?

Malolactic fermentation: No

Fermentation temperature:

Post-fermentation maceration used:

Vegan: Yes

Type of wood barrel:

Barrel cooper and forest, toast level of oak:

Aging time in stainless tank or wood, etc.: 4 mesi

Additional aging in bottle: 4 mesi

Aging potential: 18-24 months

Additional Winemaking notes:

Tasting Notes

Color: intense yellow

Aroma: Fresh cutting grass, sage, yellow plums, frangipane flower, white pepper, broom. Petrichor and citrus.

Tasting notes: Fresh and mineral with the tannins typical of the varietal . Long lingering .Fresh and mineral with the tannins typical of the varietal . Long lingering .

Food pairings: Grilled blue fish, bread crust anchovies, vegetable tempura

Packaging and Packing Information

Type of closure: DIAM

Bottle type and color (burgundy, bordeaux, renning, etc.): " foglia morta" or brownish green, burgundy

Weight per bottle: 1.12 lbs

Bottles per case: 6 pack

Weight per case: 6.72 lbs

Cases per layer: 10

Layers per pallet: 6

Case dimensions:

Length: 10.6 in

Width: 12.4 in

Height: 13.4 in

UPC code: 8032986400545

COLA: 21097001000758

Bottling date: 22 Feb 2021

Total quantity produced: 10.000

Estimated U.S. bottle allocation: 3.000

Estimated release date for Enotec pick-up: 5/5/2021