
ROCCAFIGLIORE GRECHETTO 'FIORDALISO'



Region: Umbria, Italy

Appellation: Umbria Grechetto IGT

Grapes: 100% Grechetto di Todi

Farming: Certified Sustainable

Age of Vines: Planted between 1999 and 2016

Altitude, Aspect & Soil Type: 380 M, E, Clay/Limestone/Chalk

Typical Harvest Time: Early September

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: Aged in stainless steel for 7 months, 6 on the lees

Finishing: Soft filtration and natural cold stabilization

Production: 45,000 bottles annually

Notes from Oliver:

Cantina Roccafiore farms in the rolling hills of the Umbrian countryside near the town of Todi. The Baccarelli family (father and son) bought the property in 1999, planted the local Grechetto and Sangiovese and made their first vintage in 2005. Formerly in the energy business, they kept a mind toward sustainability from the beginning, building a renewable facility, using organic fuels for their tractors, and farming organically.

Luca describes his Grechetto as 'dry, with a pleasing freshness, supported by minerality and persistence. The bouquet is of white flowers, with attractive notes of pink grapefruit and green apple.' His Grechetto is made from the Grechetto di Todi clone, which is deeper, more concentrated and less rustic than other clones from the area.