

Cantina Tudernum Grechetto di Todi DOC

THE FACTS

COUNTRY: Italy

REGION: Umbria

APPELLATION: Todi

CEPAGE: 100% Grechetto

WINEMAKING: Soft pressing, fermentation at a controlled temperature of 15°-16°C

AGING: Stainless Steel

THE STORY

Located in the medieval town of Todi, Cantina Tudernum was established in 1958 by 57 vineyard owners looking to produce and market wine together as a cooperative. By 1995, production spanned 650 hectares. That year, the co-op recognized the potential of Todi (and greater Umbria) to produce quality wines. They redeveloped with a focus on downsizing production and increasing quality, showcasing native Italian varietals, especially the brilliantly rare ones of Umbria.

THE ADJECTIVES

OVERALL: Delicate and Persistent

AROMAS / FLAVORS: Intense, fruity and mineral notes

MOUTHFEEL: Crispy and Soft

THE SELLING POINTS

Important and Unique varietal of Umbria

PAIRINGS: Seafood, spicy cheese, white meat, soups

