

# Cantina Tudernum Grechetto di Todi Superiore DOC

## THE FACTS

COUNTRY: Italy

REGION: Umbria

APPELLATION: Todi

CEPAGE: 100% Grechetto

WINEMAKING: Soft pressing, cold maceration at 7°C,  
fermentation in barriques

AGING: Stainless Steel, French Oak

## 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: Persistent and Intense

AROMAS / FLAVORS: Fruity, Honey, Caramel

MOUThFEEL: Balanced Acidity

## THE SELLING POINTS

PAIRINGS: Spicy Cheeses, soups, gorgonzola, and fish

