



Greco di Renabianca

BIANCO DELL'UMBRIA IGP

Grechetto is the most characteristic white varietal of Umbria, that which best represents the flavors and perfumes of the area.

Terre Margaritelli pays homages to this grape with Greco di Renabianca, a pure Grechetto enriched by the fermentation in French oak Barrique, from the forest of Bertranges.

The barrique reinforces the balsamic notes in the bouquet, while on the palate it is powerful with excellent structure. Strong acidity and persistence are the essential characteristics of Greco di Renabianca.

PRODUCTION AREA
MIRALDUOLO DI
TORGIANO UMBRIA

GRAPES
GRECHETTO

MONTHS OF AGING
FERMENTED 3 MONTHS IN
FRENCH OAK BARRIQUES
FROM THE FOREST OF
BERTRANGES

