

# GRECHETTO - Azienda Agricola di Filippo

Country of Origin: Italy  
Region: Umbria



Wineyard: Azienda Agricola di Filippo  
Grape: 100 % Grechetto  
Alcohol: 13,50 % vol  
Sulfur: 72 mg / l  
Acid: 5,5 g / l  
Certificate: EU - BIO



Wine Type: rich & elegant

Pear, ananas and crunchy apple at the palate. Full-flavoured, delicate aroma of nuts, scent of hay but without too much richness. Wonderfull to almost all antipasti.

Fits antipasti, fish, poultry, young cheese.

# Azienda Agricola di Filippo

## Roberto di Filippo

Vocabolo Conversino,  
153 IT-06033 Cannara



With its 30 hektar the winery of the family Di Filippo is a relatively small one. The parental generation Italo and Giuseppa originally immigrated from Sicily to establish a wine production. Today, their daughter Emma and her brother Roberto are farming the Azienda and the Cantina di Filippo with their families.

After finishing his studies of oenology, Roberto, the son of Italo di Filippo, returned to the parental winery and started the transformation from traditional to biological utilisation of the wine-growing areas. Roberto made this step because he first of all is convinced to hereby produce a better wine. On the other hand he did no longer want to expose his lands and the people working on them to the effects of so called „synthetical helps“.



Momentarily Emma and Roberto are cultivating the Grechetto grape on about 6 ha of their 30 ha estate.

Since a few years the di Filippis are working according to biologic dynamical criteria – but only to that extent where that makes sense at all – making no dogma out of it.

A very impressive idea is to banish tractors from the vineyard and to cultivate some hectares exceptionally with the help of horses. Some loudly screeching geese are inhabiting these areas since three years, already. They keep the wine stock clear of snails and all kinds of other vermin. On top, the excrements are a natural fertilizer in the true sense of the word.

