

GORETTI FONTANELLA BIANCO

'GREH-KETTO'
'TREB-EE-AH-NOE'



White Wine | Grechetto & Trebbiano | Umbria, Italy | IGT

This white blend is 50% Grechetto and 50% Trebbiano (Toscano). Grechetto is the star white grape variety of the Umbrian region and is a great Italian alternative for Pinot Grigio and unoaked Chardonnay. Trebbiano Toscano is also known as Ugni Blanc and is a light bodied white wine that is used in the production of brandy and balsamic vinegar. This blend is based on the historic wines of Orvieto, a region not very far from modern day Goretto winery. Winemaking was initially introduced into this area by the Etruscans. Tuscany borders Umbria in the northwest and Rome borders it in the south.

Fontanella translates to drinking fountain and the name was chosen for this line of wine due to its more modern clean crisp style and drinkability. This is a wine to enjoy everyday on its own or with food. It pairs particularly well with soups, creamy pasta dishes, fish, chicken, salads, goat cheese, brie, and mozzarella.

The Goretto winery is currently operated by its 3rd generation. The estate is located in the hilly area outside of Perugia, Umbria and features a 14th century tower that has become the emblem of Goretto. Their belief is that the quality of the wines is never the result of improvisation, but of a deep knowledge of land, climate, and production processes.



FLAVORS

WHITE PEACH-LEMON-GREEN APPLE-
WILD FLOWERS-SEA SHELLS

FRUIT



BODY



SWEETNESS



ACIDITY



TANNIN



Enjoy right
away



50°



Drink Now