

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

ALCOHOL BY VOLUME: 13.5%

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

