

ORVIETO CLASSICO

DOC



Vineyards

The grapes used to make this wine come from the Umbrian grape-growing areas as indicated in the Orvieto Classico production regulations.

Soil: tuff with an abundance of clay.

Altitude: variable from 150 to 250 meters above sea level.



Grape varieties

>=60% Procanico and Grechetto + other white grapes
(Ampelographic Base - Vini Orvieto DOC Production Guidelines Art 2)



Vintage 2019

A good vintage with a great ripening and picking.

First vintage: 1960



Vinification and ageing

After being harvested and destemmed, the grapes are cooled and gently pressed. The alcoholic fermentation and subsequent aging take place in temperature-controlled stainless steel vats.

Alcohol content: 12.5%



Tasting notes

Color: pale straw yellow.

Aroma: refreshing and enjoyable, with distinctive citrus and apple nuances accompanied by delicate floral notes. Herbal overtones.

Tasting profile: an upbeat wine with delicate mineral notes. Harmonious and balanced with an almond finish.



Why?

- A distinctive and characterful white that conveys centuries of history, made from native grapes and charming cellars carved into rock.
- Like the beautiful city, the Orvieto appellation dates back to Etruscan times. Orvieto was one of the best-known and popular white wines in Italy in the past.
- The tuff rock on which the city of Orvieto was founded has been used to carve vast cellars. The constantly low temperatures make long fermentation possible, which leads to the creation of high-quality wine.

