

Orvieto

ORVIETO CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA

The grapes used to make this wine come from Umbria, as stated in the Orvieto Classico production regulations. Altitude: 150-250 m. Soil: tuff with an abundance of clay

GRAPE VARIETIES: 60% Trebbiano Toscano and Grechetto, 40% other complementary grapes

TASTING NOTES

Color: pale straw yellow

Aromas: 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.

VINIFICATION AND AGEING

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

WHY?

- An historic wine produced since the 1960s, this distinctive white wine is popular all around the world.
- Versatile and easy to pair, it matches well with plenty of international recipes as an aperitif or throughout a meal.

FIRST VINTAGE: 1960

