

Made from the younger vines Vignarco, this is a beautiful, lively white from our vineyards of the “Classico” area

Appellation:

Orvieto Classico D.O.C.

Terrain:

Sedimentary clay

Exposure NE

Hilly, 240 to 340 mt. a.s.l.

Grape varieties:

Procanico 50%

Grechetto 30%

Verdello Malvasia 20%

Yield:

9 tonnes per hectare

Vinification:

Pressing of the whole grape.

Fermented for 20 days at a constant temperature of 20 C in stainless steel casks

Tasting notes:

Straw color, green apple, lime and watermelon flavours with a zesty mid palate.

Serving suggestion:

Great on its own, this wine is best suited to refined dishes with salads or fish.

