

## VIGNARCO

### ORVIETO CLASSICO



The porous limestone soils of southeastern Umbria have produced famous wine since the days of the Etruscans. Deep caves carved into the soft rock serve to protect the maturing wines, which today are made from 4 or 5 different grape varieties (mainly Procanico and Grechetto). Vignarco's Orvieto shows graceful and classic attributes: delicate wildflower and fresh-mown hay in the bouquet, a soft, dry texture in the mouth, and a delicious hint of mild nuttiness.

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