



#### **DENOMINATION**

Orvieto DOC

#### **BLEND**

Procanico 65% - Verdello 15% - Grechetto 10%  
Canaiole Bianco 10%

#### **VINEYARDS**

Italia – Regione Umbria

#### **VINIFICATION AND REFINING PROCESS**

Grapes are de-stemmed and soft pressed with pneumatic presses, and the juice is immediately separated from the skins. Fermentation is temperature controlled at 20 C in stainless steel for 10 days. No malolactic takes place in order to preserve freshness

#### **TASTING NOTES**

Colour: yellow straw less or more deep

Aroma: Soft and agreeable

Taste: Dry with a bitterish aftertaste

#### **ALCHHOOL**

12,5%

