



DENOMINATION

Orvieto Classico 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%