

D.O.: Umbria



### VARIETIES

45% Trebbiano Toscano (Procanico);  
20% Verdello; 15% Grechetto;  
10% Malvasia Toscana; 10%  
Drupeggio

### TYPE OF SOIL

Selected vineyards on the hills (average 300 metres altitude) of the classic DOC zone, the oldest one, around Orvieto town, in the province of Terni; the vines are trained by the Spurred Cordon and Guyot systems on thin, clayey soil, well exposed, with a yield of 110 quintals of grapes per hectare.

### WINEMAKING METHOD

the grapes are harvested early in October, in just the right state of ripeness; after a gentle pressing, and a cold natural clarification, the must ferments at a controlled temperature (15-17°C) with the addition of selected indigenous yeasts; the new wine stays in stainless steel vats until it is cold sterile bottled.

### FOOD PAIRING

Pale yellow colour; fine bouquet with the fresh fragrance of hawthorn blossom and traces of musk and almond; dry, full, soft but lively flavour with an attractively distinctive aftertaste of white peaches and bitter almonds.

