



ARGILLAE Orvieto DOC

Umbria

Owner: Bonollo Family

Website: www.argillae.eu

Winemaker: Lorenzo Landi

Type: White

Varietals: Trebbiano, Grechetto, Chardonnay, Malvasia di Candia and Sauvignon

Orvieto is Umbria's most famous wine. It is a blend of Trebbiano (locally known as Procanico) Grechetto, Chardonnay, Malvasia di Candia and Sauvignon. This formula enables producers to make the wine in varying degrees of richness. The overall quality of this blend has greatly improved in recent years.

Vineyard Location: Alleron/Ficulle

Orientation: South-Southwest

Elevation: 1,140 ft

Trellising: Cordon-trained and spur-pruned

Soil: Calcareous clay

Vinification

The grapes are carefully selected in the vineyard, pressed delicately, and the resulting juice is racked and vinified in stainless steel at a controlled temperature of 59-62°F; its subsequent refining on fine lees enhances its profile

Aging Process

Five months in stainless steel

Tasting Notes

Color: Straw yellow

Bouquet: Broad, floral scents with hints of citrus and tropical fruits

Flavor: Good complexity and correspondence to the nose, with a fruity taste and a lasting, refreshing finish

Pairings: Hors d'oeuvres, seafood pastas or vegetables and light meats

Alcohol Content: 13%

Serving Temperature: 50-53°F

Production: 20,000 bottles

