



**Orvieto Classico
Secco DOC**

Grapes: 50% Trebbiano Toscano (Procanico); 20% Grechetto; 10% Verdello; 10% Malvasia Toscana; 10% Drupeggio.

Vineyard: selected hilly vineyards in the Classic DOC zone at 300 metres altitude facing South-West; the vines are trained by the spurred cordon and Guyot systems on thin, clayey soil; the yield of wine is 70 hectolitres per hectare.

Vinification: the alcoholic fermentation and ageing in stainless steel tanks.

Wine: 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.

Alcohol: 12.50% vol.

Optimum keeping: 1-2 years in bottles stored horizontally in cool, dark conditions.

Food matches: hors d'oeuvres, fish, shellfish, eggs, young cheeses.

Serving temperature: 10-12°C.