

ARGILLAE

ORVIETO UMBRIA SUPERIORE DOC

ORVIETO IS UMBRIA'S - AND ONE OF ITALY'S - MOST FAMOUS WINE. IT IS A BLEND OF TREBBIANO (LOCALLY KNOWN AS PROCANICO), GRECHETTO, CHARDONNAY, MALVASIA AND SAUVIGNON. THIS FORMULA ENABLES PRODUCERS TO MAKE THE WINE IN VARYING DEGREES OF RICHNESS AND THE OVERALL QUALITY HAS GREATLY IMPROVED IN RECENT YEARS.

TASTING NOTES

Bright straw yellow. Broad, floral scents of yellow flowers with a hint of citrus and tropical fruit. In the mouth, it has a broad, complex, fruity and enduring taste with a refreshing finish.

FOOD PAIRINGS

Orvieto is an elegant white wine. Perfect as aperitif, superlative with baked or fried fish, excellent with shellfish. Ideal also with grilled white meat and medium-aged cheese.

VINEYARD & PRODUCTION INFO

Vineyard location:	Orvieto DOC
Green status:	Sustainable
Soil composition:	Calcareous and clay
Training method:	Guyot and spurred cordon
Elevation:	300 m/asl
Vines/hectare:	3300
Exposure:	East-west
Vine Age:	18 years
Harvest time:	September
First vintage:	2005

WINEMAKING & AGING

Varietal composition:	Grechetto, Procanico, Malvasia, Chardonnay, and Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Maceration technique:	n/a
Type of aging container:	Stainless steel tanks
Length of aging:	4-5 months
Length of bottle aging:	1 month
Production:	20,000 bottles

TECHNICAL DATA

Alcohol:	13%
Residual sugar:	.09g/L
Acidity:	4.8 g/L
Dry extract:	19.9 g/L

PRODUCER PROFILE

Estate owned by:	Bonollo Family
Winemaker:	Lorenzo Landi
Total land under vine:	158 acres (64 hectares)
Winery Production:	70,000 bottles
Region:	Umbria



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