

MATER MARIS

ORVIETO UMBRIA SUPERIORE DOC



VINEYARD & PRODUCTION INFO

Green Status: organic conversion
Soil composition: calcareous and clay
Training method: Guyot
Elevation: 984 ft a.s.l.
Vines/ha: 4,500 vines/ha
Exposure: East-West
Vines age: 18 years
Harvest time: September
First vintage: 2005
Production: 35,000 bottles



WINEMAKING & AGING

Varietal composition: Grechetto, Procanico, Malvasia, Chardonnay and Sauvignon Blanc

Fermentation

Container: stainless steel tanks

Maceration

Technique: quick cold maceration

Aging

Container: stainless steel tanks

Length: 4-5 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 12%
Residual sugar: 2 g/l
Acidity: 5 g/l
Dry extract: 19.9 g/l



FOOD PAIRINGS

Orvieto is an elegant white wine that makes a perfect aperitif and pairs well with fish-based dishes. It is also ideal with grilled white meats and medium-aged cheeses.



TASTING NOTE

Bright straw yellow.
Floral scents of yellow flowers, with hints of citrus and tropical fruit.
On the palate, it offers a broad, complex, fruity, and persistent flavor with a refreshing finish.

PRODUCER PROFILE

Estate owned by: Bonollo family
Winemaker: Lorenzo Landi
Total land under vine: 15 ha
Winery production: 90,000 bts
Region: Umbria (Italy)

