

PANATA

ORVIETO CLASSICO 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: 3,333-4,000 vines/ha
Exposure: East-West
Vines age: 18 years
Harvest time: September
First vintage: 2014
Production: 8,000 bottles



WINEMAKING & AGING

Varietal composition: 60% Grechetto, 20% Procanico, 20% Chardonnay

Fermentation

Container: 15% barriques - 85% stainless steel tanks

Temperature: 63 °F

Maceration

Technique: short cold maceration

Aging

Container: stainless steel tanks and barriques

Length: 9-10 months

In bottle: 8 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 1.80 g/l

Acidity: 5.13 g/l



FOOD PAIRINGS

Excellent when paired with refined fish or white meat dishes.



TASTING NOTE

Straw yellow.

On the nose, pink grapefruit, tropical fruits, and almond paste with yellow flowers and marzipan. Good structure, freshness, and long persistence.

PRODUCER PROFILE

Estate owned by: Bonollo family

Winemaker: Lorenzo Landi

Total land under vine: 15 ha

Winery production: 90,000 bts

Region: Umbria (Italy)

