

ARGILLAE

PRIMO D'ANFORA UMBRIA BIANCO IGT

PRIMO D'ANFORA IS THE RESULT OF AN AMBITIOUS PROJECT WHICH COMBINES ANCIENT TRADITIONS WITH THE NEWEST RESEARCH, CONCEIVED BY THE BONOLLO FAMILY. THIS TYPE OF WINE DERIVES FROM GRECHETTO, DRUPEGGIO AND MALVASIA GRAPES AND IS FERMENTED AND SHARPENED IN TERRACOTTA AMPHORAE. THE RESULT IS A GREAT QUALITY WHITE WINE ORIGINATING FROM CLAY WHICH IMPROVES WITH TIME.

TASTING NOTES

Intense yellow in color. Fascinating and intriguing on the nose, it slowly unveils the scents of elderflower, citrus, musk, and almond. Floral fragrances gradually give way to a fruity undergrowth aroma. The palate is rich and soft, and persistently develops while sipping to end in a fresh acidic and flavorful taste.

FOOD PAIRINGS

This wine perfectly matches fish-based dishes. It is versatile in its elegance, and works well with white meat and game as well.

VINEYARD & PRODUCTION INFO

Vineyard location:	Vigna Vecchia
Soil composition:	Calcareous and clay
Training method:	Guyot
Elevation:	300 m/asl
Vines/hectare:	3300
Exposure:	East-west
Vine age:	45 years
Harvest time:	Hand picked in September
First vintage:	2016
Production:	600 bottles

WINEMAKING & AGING

Variety composition:	60% Grechetto, 20% Drupeggio, 20% Malvasia
Fermentation container:	Small amphorae of 500 liters
Type of aging container:	Terracotta amphorae
Length of aging:	8-9 months
Length of bottle aging:	5 months

TECHNICAL DATA

Alcohol:	13%
Residual sugar:	0.9 g/L
Acidity:	4.6 g/L
Dry extract:	19 g/L

PRODUCER PROFILE

Estate owned by:	BonolloFamily
Winemaker:	Lorenzo Landi
Total land under vine:	158 hectares
Total winery production:	70,000 bottles/year
Region:	Umbria



SCORES & INFO



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