

ARGILLAE

ORVIETO DOC

WINE DESCRIPTION

Orvieto is Umbria's - and one of Italy's - most famous wine. It is a blend of Trebbiano (locally known as procanico), Grechetto, Chardonnay, Viognier 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 PAIRING

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 appellation:	Orvieto DOC
Vineyard size:	10 Ha
Soil composition:	Calcareous and clay
Training method:	Guyot and spurred cordon
Elevation:	400 m a.s.l.
Vines/hectare:	3300/Ha
Exposure:	East/West
Age:	18 years
Harvest time:	September
First vintage:	2005
Production:	20,000 bottles

WINEMAKING & AGING

Varietal composition:	Trebbiano, Grechetto, Chardonnay, Viognier and Sauvignon
Fermentation container:	Stainless steel tanks
Type of aging container:	Stainless steel tanks
Length of aging before bottle:	4-5 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	0.4 g/L
Acidity:	4.8 g/L
Dry extract:	19.9 g/L

PRODUCER PROFILE

Estate owned by: Bonollo Family
 Winemaker: Lorenzo Landi
 Total acreage of vine: 158 (64 Ha)
 Winery Production: 70,000 bts
 Region: Umbria

