

# ARGILLAE

## PANATA ORVIETO DOC CLASSICO SUPERIORE

### 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.



### FOOD PAIRINGS

Meat and fish.



### VINEYARD & PRODUCTION INFO

Green Status: organic conversion  
Soil composition: clay calcareous soil  
Training method: guyot  
Elevation: 300m asl  
Vines/hectare: Chardonnay: 3.333; Grechetto Procanico: 4.000  
Exposure: east/west  
Vine 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% barrique - 85% stainless steel tanks  
Fermentation temperature: 17 °C  
Maceration technique: short cold maceration  
Type of aging container: bottle  
Length of aging: 9/10 months  
Length of bottle aging: 8 months



### TECHNICAL DATA

Alcohol: 13,5%  
Ph level: 3,34  
Residual sugar: 1,80 g/l  
Acidity: 5,13 g/l



### PRODUCER PROFILE

Estate owned by: Argillae srl  
Winemaker: Lorenzo Landi  
Total acreage of wine: 15 ha  
Winery production: 95.000 bottles  
Region: Umbria



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**VIAS IMPORTS LTD.**

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