

Our years of experience have enabled us to choose a specific portion of our Palazzone vineyard for the production of this wine. It has a perfect aspect and we carry out careful pruning to leave the best possible bunches of the Procanico and Grechetto grapes with which to make our Terre Vineate. The name comes from the medieval quarter in which our vineyard is situated.

Appellation

Orvieto Classico Superiore D.O.C.

Vineyard

Selected from the estate vineyards.

Terrain

Sedimentary clay.

Exposure East.

Hilly. 210 to 340mt above sea level.

Grape varieties

Procanico 50%

Grechetto 30%

Verdello, Drupeggio, Malvasia 20%

Yield

80 quintale (8 tonnes) per hectare.

Vinification

A loose pressing of the whole grape.

Fermented for 20 days at a constant temperature of 20deg C in stainless steel casks

First year of production: 1984

Tasting notes

This wine is of an intense straw color. It has an elegant nose that gradually releases a vivid and definite perfume of the white fruit from which it is made. In the mouth the impact is dense and dry and these two sensations balance each other so that the perfume is matched by a somewhat dry finish.

Serving suggestion

This wine is best suited to rich dishes that include sauces of meat or fish and it also goes well with spicy dishes .



Terre Vineate Orvieto Classico Superiore