

Orvieto is one of the rare Italian zones suitable for the production of sweet wine, a fame that has been handed down over the centuries from the time of the Etruscans. Land exposed to morning mists are the most favorable to develop the Botrytis Cinerea which enables us to make the Muffa Nobile. When the conditions are right - usually towards the end of October, we meticulously harvest the bunches of only the highest quality grapes infected with desired the Botrytis.

### **Appellation**

Orvieto Classico Superiore D.O.C.

### **Terrain**

Sedimentary clay

Exposure North -Northwest

Hilly. Altitude 220 mt above sea level

### **Grape variety**

50% Grechetto, 40% Sauvignon Blanc, 10% Procanico

### **Yield**

1200 litres of wine per hectare of grapes.

### **Harvest**

End of October until 15 November

### **Vinification**

Whole grapes softly pressed.

Fermented in barrels for 30/35 days.

### **Ageing**

In bottles for 8 months

**First year of production:** 1994

### **Tasting notes**

This is a wine of a warm, gold color. It has an intriguing nose from which emerges a richness of of candied fruit joined with the mysterious touch of good mould. On the palate the sensation is rich, sweet, long and silky and contains reminders of apricots and honey.

### **Serving suggestion**

Piquant and pungent cheeses - those which will benefit from companionship with this unctuous wine.



Muffa Nobile Orvieto Classico Superiore