

This wine comes from the most beautiful piece of land on our estate. It is named after the generations of small farmers who tilled the land. From this land has been born a wine that is refined by being laid down in bottles in an ancient cave carved out of tufo over which grows a chestnut wood. The complexity, the aroma and the freshness of the fruit remain intact with the passing of the years and the wine has shown an astonishing capacity to age beautifully.

Appellation

Orvieto Classico Superiore D.O.C.

Vineyard

Campo del Guardiano

Terrain

Sedimentary clay

Exposure East-North East

Hilly. Altitude 260 mt 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

Ageing

bottles laid down for 18 months in a tufo cave.

First year of production 1989

Tasting notes

Intense straw color with a sharp grassy note. This wine has a notably prolonged nose that is both deep and refined. In the mouth the wine is silky but with sufficient body to hold and extend a full, vibrant and persistent sensation.

Serving suggestions

With dishes that are not only strongly flavored but are of the style and perfection of our traditional Umbrian recipes for white meat and chicken.



Campo del Guardiano Orvieto Classico Superiore