

ORVIETO DOC



Orvieto is Umbria's and one of Italy's most famous white wine and Argillae wishes to pay homage to its regional tradition creating a fresh dry wine, with intense aromas of flowers, citrus and tropical fruits.

Broad to the nose and persistent on the palate, this wine surprises with its elegance, its perfect balance between flower and fruit scents and its extraordinary freshness.

Blend: Grechetto 50%, Procanico 20%, Malvasia 20% e Sauvignon Blanc 10%.

Colour: Straw yellow.

Fragrance: Broad with aromas of yellow flowers, citrus and tropical fruits.

Taste: Full with mineral notes supported by an interesting acidity. Long persistence on the palate with a refreshing finish.

Farming system: Guyot.

Planting density: 4.500 vines per hectare.

Harvest Time: September.

Yields: 7.500 kg of grapes per hectere.

Winemaking notes: separate for each individual variety and almost always preceded by a brief cold maceration of the grapes in a closed press. After static decantation and adjustment of the fine lees, the musts are fermented in temperature-controlled steel tanks. The subsequent refinement on the fine lees enhances its organoleptic properties.

Refining: Refined on fine lees during the months before bottling (March- April).

Ageing potential: Ready to drink or suitable for cellaring.