

ARGILLAE

ORVIETO - UMBRIA

PANATA

ORVIETO CLASSICO SUPERIORE

Denominazione di Origine Controllata

DRY WHITE WINE

Grechetto 50%, Procanico 20% e Chardonnay 30%

Since the very beginning, we have been fully committed to the production of Orvieto, the most representative white wine of our region.

Through our Panata we aim to reach the best expression of the Orvieto appellation and to obtain this result we have selected the best clones, lowered yields, harvested only the perfect bunches and scrapped all the rest. We've carefully controlled every single step of winemaking process and we've obtained our best result to date.

High care for packaging details and label design complete our goal.

Produced in limited quantity our Panata is elegant, fruity and flowery on the nose, complex and persistent to the palate.

Colour: Straw yellow

Fragrance: Scents of pink grapefruit and tropical fruits blend together with the typical notes of Grechetto grapes – yellow flowers and marzipan – to create an extremely elegant bouquet.

Taste: This wine shows good structure, freshness and long persistence.

Farming system: Guyot

Planting density:

- Grechetto and Procanico: 4000 vines per hectare
- Chardonnay: 3333 vines per hectare

Harvest time: September

Yields: 65-70 quintals per hectare

Harvest method: 100% by hand

Winemaking notes: Grechetto, Procanico and Viognier grapes undertake a brief cold maceration process to obtain an ideal extraction of the varietal aromas and they are subsequently pressed delicately.

Each single must ferments separately in stainless steel tanks at a controlled temperature. Only a small portion of the grechetto must ferments and refines in French oak barriques before being blended with the rest of the wine.

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

Pairing: Ideal pairing with a refined cuisine. Sublime with raw fish, it combines perfectly with various kind of pasta dishes with shellfish or fish sauce.

Worth knowing: Panata derives its name from a medieval pitcher used for pouring wine and water, traditionally characterized by a typical prominent beak and decorated with animal, floral or mythological motifs.

