



ORVIETO DOC

AREA OF ORIGIN:
Umbria.

PEDOCLIMATIC ENVIRONMENT:
The pedoclimatic environment characteristic of Umbria, with elevations of 100 to 500 metres above sea level, appropriate position and exposition, with the exclusion of valley lines and damp areas.

GRAPE VARIETIES:
Between 40% and 60% Trebbiano Toscano, Between 15% and 25% Verdello, Grechetto, Canaiolo Bianco and Malvasia Toscana for the remaining part, provided Malvasia does not exceed 20% of the total.

COLOUR:
Straw yellow.

CHARACTERISTICS:
Wine with floral hints and dry, well-balanced flavour.

GASTRONOMIC COMBINATIONS:
This wine is a suitable accompaniment to soups, white meat and fresh cheeses.

SERVING TEMPERATURE:
Serve at a temperature of 8°-10° C.

WINEMAKING:
In white, at a controlled temperature of 15°-18° C in stainless steel tanks.

BOTTLE:
Bordeaux 750 ml

CAPSULE:
Gold P.V.C. with side writing