



## **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:**  
Black P.V.C. with side writing