

CANTINA DEI COLLI AMERINI



ORVIETO

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO



APPELLATION: Orvieto DOC Classico

GRAPE VARIETY: Trebbiano Toscano (Procanico) and Grechetto minimum 60% with Malvasia and other white grapes.

PRODUCTION AREA: Umbria region

CAPACITY: 0,750 lt.

VOLUME: 12,50% vol.

RESIDUAL SUGAR: 2 gr/lt.

WINEMAKING PROCESS: The grapes are collected separately, destemmed and pressed. With a soft pressure the must is extracted, it resting for one night in cold static clarification. Then, the must is moved in a stainless steel that makes alcoholic fermentation a controlled temperature (15-17°C) with the use of selected yeasts. After the end of fermentation the wine rests on fine lees for at least 4 months, with periodic "Batonnage".

TASTING NOTE: Color: Pale straw yellow with greenish reflections. Smell: ample perfume with important floral memories

Taste: full consistency and volume, sapid pleasantness and long persistence

SERVING SUGGESTION: Particularly suitable with appetizers, fish and shellfish

SERVING TEMPERATURE: 10-12°C.