

# SPES

## Orvieto Classico superior Doc White



**Production place:**

Umbria- Lake of Corbara- Orvieto

**Blend:** Grechetto, Malvasia, Procanico, Rupeccio, Verdello

**Altitude:** 350 m s l m ca.

**Type of Land:** medium mixture, sedimentary and calcareous clay of marine origin

**Breeding System:** Guyot

**Plant density:** 1600 plants per hectare

**Average age of the vines:** 20 Years

**Harvest:** Second half of September run manually

**Yield for hectare:** 50q

**Production:** 4.500 bottles ca

**Alcoholic fermentation:** in stainless steel for 15/20 days, with maceration on the skins

**Alcohol content:** 13% vol

**FEATURES:** Straw yellow in color with golden reflections, it expresses sweet and warm aromas to the nose, floral aromas of broom and elder, and fruity aromas of peach, pineapple and light exotic fruit, which are enriched with mineral veins and references to aromatic herbs (lemon balm, elderberry and thyme). On the palate it is enveloping, balanced and persistent, supported by good acidity and flavor. The sip is soft and responsive to the nose, while the persistence is long and citrusy.

**PAIRINGS:** It goes well with particularly rich first courses, even spicy ones, fish, shellfish and white meats. A multifaceted wine, particularly versatile in combinations.

**Serve at a temperature of 8-10 ° C in the white glass.**

