



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 Sistem: Guyot

Plant density: 1600 plants for hectar

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.

