



## ORVIETO DOC CLASSICO AMABILE

**The grapes:** 50% Trebbiano Toscano, 20% Grechetto, 10% Verdello, 10% Malvasia Toscana & 10% Drupeggio.

**The vineyard:** selected vineyards on the hills (average 300 metres altitude) of the classic DOC zone, the oldest one; around Orvieto town, in the province of Terni; the vines are trained by the Spurred Cordon and Guyot systems on thin, clayey soil, well exposed, with a yield of 100 quintals of grapes per hectare.

**Vinification:** the grapes are harvested early in October, in just the right state of ripeness; after a gentle pressing, and a cold natural clarification, the must ferments at a controlled temperature (15–17°C) with the addition of selected indigenous yeasts; the fermentation is stopped when there is still quite a lot of residual sugar left; the new wine stays in stainless steel vats until it is cold sterile bottled.

**The wine:** clear, bright, golden yellow colour; strong bouquet of wild flowers, honey and musk with a hint of bitter almonds; sweet, very soft but fresh and lively, balanced flavour with a delightful aftertaste of ripe fruit.

**Analytical data:** 12% alcohol; 4.50 g/l total acidity; 3.15 Ph; 28.20 g/l sugar; 19 g/l extract.



**Optimum Keeping:** within 1–2 years of the vintage in bottles stored horizontally in cool, dark conditions.

**Food pairings:** biscuits, fruit tarts, fresh fruits without too much acidity (strawberries, peaches, pears) and also shellfish and fish in sauce, spicy cheeses.

**Serving temperature:** 10°C.