



CONTI SERRISTORI



ORVIETO DOC CLASSICO SECCO

Orvieto is a very ancient wine, already produced by the Etruscans on the slopes of the hills around the confluence of the Paglia and Tiber rivers, dominated by the high tufa rock from which rises the historic town of Orvieto (Urbs Vetus). The favourite of popes, cardinals and lords, this great Umbrian white wine is described as 'liquid gold' by Andrea Bacci in his 'De Naturali Vinorum Historia', and as 'Italian sun in a bottle' by Gabrielle D'Annunzio.

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

The vineyard: selected parcels on the hills (average 300 meters altitude) of the Classico DOC zone, the oldest, around Oriveto, in the province of Terni; the vines are trained by the Cordone Speronato and Guyot systems on poor, clayey ground, well exposed, with a yield of 100 quintals/hectare.

Vinification: the grapes, picked early in October, at the correct degree of ripeness, are immediately transported to the cellars; after a gentle pressing, the must, clarified by cold settling, ferments at a controlled temperature (15–17°C), with the addition of selected indigenous yeasts; the wine ages in stainless steel vats until it is cold, sterile bottled.

The wine: pale yellow colour; fine bouquet with the fresh fragrance of hawthorn blossom and traces of musk and almonds; dry, full, soft but lively flavour, with an attractively distinctive aftertaste of white peaches and bitter almonds.

Analytical data: 12.5% alcohol; 4.59 g/l total acidity; 3.20 Ph; 3.50 g/l sugar; 17.6 g/l extract.



Ideal conservation: 2 years in bottles stored horizontally in cool, dark conditions.

Food pairings: hors d'oeuvres, fish, mollusks and shellfish, eggs and young cheeses.

Serving temperature: 10–12°C.