



ORVIETO DOC

- **APPELLATION** : Orvieto Sensi DOC (Controlled Denomination of Origin)
- **VINE VARIETY** : Trebbiano di Toscana, Verdello, Lanaiolo Bianco and Malvasia di Toscana
- **GRADE OF ALCOHOL** : 12,5 %
- **PRODUCTION ZONE** : Produced in the province of Orvieto
- **HISTORICAL NOTES** : Even though it has been given the name of the famous Umbrian city of Orvieto, this white wine is considered Tuscan by adoption due to the grapes of which it is made.
- **TERRAIN COMPOSITION** : Hilly terrains with altitudes between 100-500 meters above sea level, of Pliocenicasono origin, made up mainly of yellow sand and sandy clay.
- **TRAINING SYSTEM** : Spurred cordon (spur pruned), Guyot
- **VINE DENSITY**: At least 3000 plants per hectare
- **YIELD PER HECTARE** : The grape yield per hectare doesn't exceed 11,000 kilograms. The maximum must-to-fruit ratio does not exceed 70%
- **COMMERCIAL PERIOD** : From March 1 of the year following the harvest.
- **FERMENTATION AND AGING** : The grapes gathered in the month of September are dispersed and pressed in an soft manner. The obtained must is cold settled for 6-8 hours and then poured into steel tanks where the fermentation takes place for 8-10 days at a controlled temperature of 16/18 °C
- **SENSORY CHARACTERISTICS**: Yellow hay color and has a light fruity taste with a very pleasing aroma.
- **TASTING TEMPERATURE** : 10-12 °C
- **WINE AND FOOD PAIRING** : The Sensi Orvieto is a wine for hors d'oeuvres, light soups, vegetables and grilled fish , shellfish and light soft cheeses.

