

**Category:**

Orvieto DOP

**Grape varieties:**

Trebbiano, Malvasia, Grechetto

**Production zone:**

south of the Ficulle municipality, altitude 200-250 mts a.s.l., hilly position.

**Training system:**

Cordon de Royat

**Vine density:**

4.200 plants per hectare

**Vineyard yield:**

100/110 hl per hectare

**Soil:**

clay-limestone of marine origin with layers of sand from the Pliocene

**Climate:**

continental, the vegetative cycle is fresh and well ventilated, with a total and gradual grape ripening, perfect for white and aromatic grape blends.

**Fermentation:**

at controlled temperature to encourage the multiplication of yeasts and add softness, volume and sweetness to the wine, according to the innovative technique developed by Valentino Cirulli.

**Tasting notes:**

Straw yellow, floral and with slight fresh fruits scents on the nose. In the mouth the Grechetto gives structure, sapidity, vigor, with a mineral character and slight herbaceous notes, very pleasant on the palate, the Trebbiano instead gives fruit and drinkness.



**Alcohol:**

12,5% Vol

**Service temperature:**

10-12°C

**Gastronomic notes:**

an ideal wine as an aperitif, good with first courses, white meats and fish, salads and vegetables.