



Donna Armida

Categories: [City Line](#), [City Line - white wines](#).

Straw-yellow and intense scent broad and complex, rich with notes of ripe fruit and sweet spices. Pleasantly sweet, soft and elegant notes of fruit. Ideal with terrines, dry cakes, tarts and delicate. Best served at a temperature of 12-14° C in a glass designed for noble white wines.

First year of production	1986
Varietal composition	Procanico (45%), Verdello (15%), Grechetto (40%)
Exposure and altitude	Various exposures and positions predominantly northeast
Soil composition	Clay of Pliocene and volcanic soil
Cultivation system	Flipped 1680 plants per hectare
Average age of productive vines	30 years
Yield per hectare	5000 Kg
Time of harvest	At the end of October – early November
Fermentation temperature	Thermo controlled temperature of 15°C
Duration of fermentation	Two to three weeks
Malolactic fermentation	Partially completed
Mode and duration of ageing	At least twelve months in the bottle
Points Cardeto Fidatj	7

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