



Orvieto Classico

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

Straw yellow in color, with aromas of white fleshed fruit and hawthorn flowers. Perfect for appetizers and pasta dishes made with seafood, as well as white meats (also grilled). Best served at a temperature of 12°C.

First year of production	2011
Varietal composition	45% Trebbiano, 40% Grechetto, 15% Chardonnay
Exposure and altitude	Various degrees of sun exposure and positions, predominantly facing southeast
Soil composition	Marine sands and marly and volcanic clays
Cultivation system	Guyot and spurred cordon, over 3300 vines per hectare
Average age of productive vines	25 years
Yield per hectare	11000 Kg
Time of harvest	In three stages: at the end of August, in middle September and at the end of October
Fermentation temperature	A controlled temperature of 15°C
Duration of fermentation	Two to three weeks
Malolactic fermentation	Partially completed
Mode and duration of ageing	At least four months in the bottle