



## PRODUCER PROFILE

Estate owned by: The Gialletti and Cotarella families  
Winemaker: Riccardo Cotarella  
Total acreage under vine: 300  
Estate founded: 1988  
Winery production: 550,000 Bottles  
Region: Umbria  
Country: Italy

## Orvieto Classico DOC 2016

### WINE DESCRIPTION

Orvieto Classico is one of the best known white wines from Central Italy. Its long history begins with the Etruscans and continues in the Middle Ages when it was a Papal favorite. It is a classic Italian white, made from native varietals - 40% Grechetto, 30% Procanico, 20% Malvasia, and 10% Verdello - grown in vineyards surrounding the historic hilltop town of Orvieto. To preserve its hallmark freshness, it is fermented in temperature-controlled stainless steel tanks.

### TASTING NOTES

Pale yellow in color, elegant and intense aromas of Mediterranean flowers complement undertones of citrus fruits and apples. On the palate, it is fresh and full with good acidity balancing a long, pleasing finish.

### FOOD PAIRING

Pair this wine with Asian citrus salads, Gremolata sauces, lightly-seared bay scallops, or migas.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Orvieto DOC
Vineyard size:	73 acres
Soil composition:	Volcanic Loam
Training method:	Spur-pruned Cordon
Elevation:	594-891 feet
Vines/acre:	1,200
Yield/acre:	3.4 tons
Exposure:	Southwestern
Year vineyard planted:	1980s, 1992
Harvest time:	September-October
First vintage of this wine:	1988
Bottles produced of this wine:	230,000

### WINEMAKING & AGING

Varietal composition:	40% Grechetto, 30% Procanico, 20% Malvasia, 10% Verdello
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	19 days
Fermentation temperature:	53.6-60.8 °F
Maceration technique:	Battonage and Cold Soak Maceration
Length of maceration:	<1 days
Type of aging container:	Stainless steel tanks
Size of aging container:	30 L
Age of aging container:	12 years
Length of aging before bottling:	5 months
Length of bottle aging:	2-3 months

### ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.3
Residual sugar:	3.0 g/L
Acidity:	5.4 g/L
Dry extract:	21.0 g/L