



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 Amabile DOC 2016

WINE DESCRIPTION

Amabile translates directly to English as “Amiable” and there is perhaps no better word in the English language to describe this charming and friendly white wine from the hills of Umbria. A blend of Grechetto and Procanico, La Carraia Orvieto Amabile matches playful aromas of ripe stone fruit with a light sense of sweetness that is equally enjoyable as an aperitif or alongside a dessert course.

VINEYARD & PRODUCTION INFO

Vineyard size:	20 acres
Soil composition:	Volcanic
Training method:	Cordon Spur-pruned
Elevation:	700-1,000 feet
Vines/acre:	1,400
Yield/acre:	3.2 tons
Exposure:	Southwestern
Harvest time:	September
First vintage of this wine:	1988
Bottles produced of this wine:	35,000

WINEMAKING & AGING

Varietal composition:	40% Grechetto, 30% Procanico, 20% Malvasia, 10% Verdello
Prefermentation technique:	Cold maceration
Time on its skins:	10 - 12 hours
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	16 days
Fermentation temperature:	57-64 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	5 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	12.0 %
pH level:	3.4
Residual sugar:	21.0 g/L
Acidity:	5.5 g/L
Dry extract:	40.0 g/L