



APPELLATION:	Orvieto D.O.C.
GRAPE VARIETALS:	Grechetto 50%, Procanico 40%, Sauvignon 10%
CHARACTERISTICS OF THE VINEYARD:	Tragugnano is an Orvieto made with some of the best Grechetto, Procanico and Sauvignon grapes of the year from some of our oldest vineyards with the best exposure. The individual wines are vinified and kept separate until the moment they are assembled.
VINIFICATION:	Soft pressing, preventative purification of must at low temperature, deliberately slow fermentation of clean must at controlled temperature
MATURATION:	In stainless steel tanks on fine lees until the end of March
AGING:	In the bottle for two months
LONGEVITY:	A notably complex wine that benefits from several years' aging
COLOUR:	Pale yellow with natural golden highlights
NOSE:	In its first year its bouquet is sweet and warm with a fragrance of wild mustard flowers and vanilla; maturity reveals stronger scents such as wild mint, sage, thyme and resins.
PALATE:	In the mouth it is dry but rounded, mellow, complex and persistent.
SERVING TEMPERATURE:	8° - 10°C



## SERGIO MOTTURA

Loc. Poggio della Costa 1, 01020 Civitella D'Agliano (VT), ITALIA  
Tel. +39 0761 915783 Email: vini@sergiomottura.com www.sergiomottura.com

