



ORVIETO “TRAGUGNANO”

Name	Orvieto DOC
Production area	The production area of Orvieto wine includes 18 municipalities, both in Umbria and Lazio. Civitella d’Agliano, where all of the company’s vineyards are located, is one of the 5 municipalities in Lazio within the DOC. The production area is the southernmost, between the hills of Lazio’s hinterland and the Tiber Valley which is the natural and administrative boundary with Umbria
Type of soil	Mainly volcanic, part of the volcanic complex of the Vulsini mountains and Lake Bolsena, with alluvial material resulting from the flooding of the Tiber River. Composition: 40% Clay, 40% Sand, 20% Silt
Grape varietal	Procanico 50%, Grechetto 50%
Vineyard characteristics	Tragugnano wine is produced by selecting the best Grechetto and Procanico grapes, year after year. They usually come from the older vineyards with the best exposure. The wines produced with each grape variety remain separate until assemblage
Harvest	Grapes are harvested and selected by hand. Grechetto is harvested in the first half of September, Procanico in the first half of October
Production per hectare	5500 kilograms
Vinification	Soft pressing, preventive static decantation of the musts. Fermentation in steel
Aging	In steel for 6 months, with contact with fine lees
Aging potential	Beyond 15 years
Vintage	1992
Bottle size	750 ml Borgognotta bottle, STELVIN screw cap
Average production	800 cases
Tasting notes	Distinctive notes, typical of the production area, which vary from white fruit to aromatic herbs. Fresh and savory impact with long persistence
Serving temperature	12 C°

Certifications

