

SERGIO MOTTURA

*Imbottigliato
all'origine da
SERGIO MOTTURA
Civitella D'Agliano (VT)
Italia*



ORVIETO
Denominazione di Origine Controllata

ORVIETO

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	The grapes are entirely grown in vineyards owned by the company, planted after 1990. Guyot pruning system with 5,000 vines per hectare
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	7000 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	Within 10 years
Vintage	1990
Bottle size	750 ml Bordolese bottle, STELVIN screw cap
Average production	800 cases
Tasting notes	Fragrant sensations, strong and persistent taste with a savory finish
Serving temperature	12 C°
Certifications	 