



MADONNA DEL LATTE

Azienda Vitivinicola

ORVIETO CLASSICO SUPERIORE



DESIGNATION OF ORIGIN	Orvieto Classico Superiore DOC
VINTAGE	2024
GRAPE VARIETY	Grechetto, Procanico (Trebiano Toscano)
TRAINING SYSTEM	Guyot
AGE OF VINES	Planted in 2005
ALTITUDE	450 m above sea level
ALIGNMENT OF SLOPES	Southeast
NUMBER OF VINES PER HECTARE	approx. 6500
YIELD PER VINE	approx. 1,5 kg
SOIL	Sandy, volcanic origin with high content of potassium and magnesium
HARVEST	End of September, hand-picked
ENOLOGIST	Paolo Peira
PRODUCTION PROCESS	Destemming and gentle pressing of the grapes with a pneumatic press, natural decanting at around 8-10°C for 24 hours, racking and addition of selected yeast cultures. Temperature-controlled fermentation in stainless steel tanks at 14/15°C, 5 months of temperature-controlled maturation on dissolved yeasts. Suppression of malolactic fermentation by cooling.
CONTENT OF ALCOHOL	13% vol.
ANNUAL PRODUCTION	approx. 2000 bottles
TASTING NOTES	Showing a clear, pale yellow with a touch of green, the nose opens with fresh and fruity fragrances of pineapple, apple and tangerine. On the palate once more the sensation of fresh fruitiness, transmitted by the elegant minerality and the lively and well-integrated acidity.
FOOD PAIRING	Best served by itself as aperitif or in combination with seafood and fish dishes
SERVING TEMPERATURE	10-12°C



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