



Roccamura

Orvieto DOC Classico

PRODUCTION AREA:

Umbria

GRAPES:

50% GRECHETTO, 30% MALVASIA, 20% TREBBIANO

ALCOHOL CONTENT:

12,0% Vol.

VINIFICATION

Taking its name from the fortified town of Orvieto, the "Classico" appellation is given only to Orvieto wine produced in the classic production area characterized by tufa, limestone and volcanic soil.

Soft-crushed grapes and free-run must are processed at low temperatures. Clarification at controlled temperature (14/15° C). The clean product is filtered and fermented at 16-18°C. When fermentation is perfect the wine is stored in stainless steel tanks at a constant low temperature before bottling.

TASTING NOTES

Colour: Light straw yellow.

Bouquet: Fresh with the characteristic delicate and persistent bouquet.

Flavor: Very elegant, soft, fresh style with typical almond taste to the finish.

FOOD PAIRINGS

Ideal with appetizers, fish courses and light meals.

Service Temperature: 10/12°C.

EAN CODE

8051490271137

www.agricoleselvi.it