



bi.an.co 2022 - Orvieto Classico D.O.C.



Denomination: Orvieto Classico – D.O.C. - Denominazione di Origine Controllata (D.O.C.: PDO-IT-A0846)

Grape varieties: 50% Procanico, 30% Grechetto, 20% blend of Drupeggio, Verdello and Malvasia.

Altitude: Between 210 and 340 meters above sea level.

Type of soil: Selected vineyards of the Orvieto Classico area.

Yield kg/ha (lb./acre): 8000 (7100)

Harvest: Handpicked.

Vinification: Soft pressing of whole clusters and fermentation at controlled temperature (20°C) for 20 days in stainless steel tanks.

Bottling: “Mis en Bouteille au Château” - bottled 15 March 2022. Batch: L-0123.
Cork: Sugherificio Bourrassé: Tappo Fusion birondellato 23,7 x44 mm colore naturale
Bottle: BORD. Decò trasparente 750 500g - Verallia

Tasting notes: Bright gold colour, refined nose and a rich and full-bodied taste, very dense, the structure is concise and balanced between aromas and a very delicate bitterness, should be served chilled and accompany food.

Temperature: Chilled 8° C.

Analysis: Alc.: 13,40 % Vol. Total acidity: 5,24 g/l (tartaric acid). Total dry extract: 20,3 g/l. Total SO²: 75 mg/l.

Alc.: 13,4 % Vol. Acidità totale: 5,24 g/l (acido tartarico), Estratto secco totale: 20,3 g/l. SO² tot 75 mg/l

Availability: 1426 bottles of 0,75 l., EAN13: 8051772500535

DOC Certificate: Valoritalia, Orvieto 31/01/2023, IDONEITA 13/2023-31